

THE NATIONAL PROVISIONER

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FEDERAL NET WEIGHT LAW.

The committee appointed by the Secretaries of the Department of Commerce, the Department of the Treasury and the Department of Agriculture to draw up regulations for the enforcement of the new Federal net weight law announces that it is now ready to receive recommendations and suggestions in writing. The first hearings for manufacturers, dealers and others interested will be held in New York during the week of June 9, and other hearings will be held whenever and wherever there is sufficient demand.

Communications for this committee should be addressed to the Net Weight Law Committee, Department of Agriculture, Bureau of Chemistry, Washington, D. C.

The net weight law was signed March 3, 1913, and is to go into effect eighteen months from that date, or on September 3, 1914. It requires that the quantity of the contents of food packages be plainly marked on the outside of each package in terms of weight, measure or numerical count.

MEAT SUPPLIES IN APRIL.

Official reports of receipts of livestock at seven chief centers for the month of April show receipts of cattle at these seven points 13,000 head in excess of April a year ago, much of which was due to a week's liquidation late in the month by farmers preparing for moving season or afraid of tariff tinkering. Receipts of hogs were 160,000 head less than a year ago at seven points, and sheep and lamb receipts were 24,000 greater.

For the four months of the year receipts of cattle at these seven centers were 32,000 less than for a like period a year ago. Hog marketing was 1,260,000 head less, and receipts of sheep and lambs 340,000 less.

A synopsis of receipts at seven points for May, with totals compared, is as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Chicago	211,530	61,995	534,026	359,387
Kansas City ..	124,745	4,897	218,497	180,812
Omaha	69,952	212,145	180,513
St. Louis	49,433	189,664	48,611
St. Joseph	32,004	1,619	124,182	81,468
Sioux City	24,702	1,663	106,521	8,636
St. Paul	29,133	12,029	90,177	14,450
Tl. Apl. '13.	541,499	82,003	1,475,512	873,877
Tl. Apl. '12.	528,101	106,484	1,641,686	849,648

For the four months of the year the synopsis of receipts is as follows, with totals compared:

	Cattle.	Calves.	Hogs.	Sheep.
Chicago	817,580	156,963	2,571,443	1,494,135
Kansas City ..	521,511	27,292	847,302	652,111
Omaha	304,886	973,476	755,360
St. Louis	267,132	885,850	219,384
St. Joseph	138,070	9,795	571,372	282,859
Sioux City	119,844	9,468	406,627	52,230
St. Paul	109,441	88,787	395,503	123,134
Tl. 4 mos. '13.	2,278,464	239,275	6,713,573	3,588,713
Tl. 4 mos. '12.	2,310,787	295,806	7,977,682	3,937,443

*Calves not separately reported.

TAKE DUTY OFF MEATS BUT NOT OFF CATTLE

Underwood Tariff Bill Taxes the Packer's Raw Material

The Underwood tariff revision bill finally passed the House of Representatives this week and was sent to the Senate. It will repose there for a while in committee before being reported out for discussion. Every effort is being used by the administration to have the Senate pass it without material change from the form in which it left the House.

The bill as it passed the House puts meats on the free list, but imposes a 10 per cent. duty on cattle. It is presumed that this departure from the free trade principle was for the purpose of throwing a sop to the farmer by alleged protection of his cattle against foreign competition. Many of the best-informed cattlemen see no value in such a duty; indeed, they favor free cattle, so that they may be able to replenish their herds for breeding and stock purposes. They look upon the action taken as valueless so far as affording the consumer relief from high meat prices is concerned. They believe it was ignorantly done, like most political tariff tinkering.

The motion of Representative Kent of California to put cattle on the free list was overwhelmingly defeated, only 12 votes supporting it. Representative Kent said in speaking on this motion:

"I have listened to a lot of misinformation about this cattle and meat industry. I am a large raiser of cattle. I sell about 7,000 head of steers a year. I think cattle should be free of duty and I favor free meat. The demand for meat in the world far exceeds the supply. Meat always will be a

luxury, but in order to keep the price as low as possible in this country, we should admit meat and cattle free. Northern Mexico is peculiarly fitted for the incubating of young steers, which can be brought into this country and fed up for the market. We ought to have the benefit of these young steers. I am not afraid that the cattle industry in this country will be ruined by free meat and cattle. That is all nonsense."

The meat trade sees little hope for increased meat supplies as a result of the enactment of this law. It is not concerning itself greatly one way or the other on this point, however. It recognizes that there is a world shortage of beef and that the law of supply and demand governs. The New York Sun this week publishes an interview with Secretary George L. McCarthy, of the American Meat Packers' Association, in which he says:

World's Meat Supply Conditions.

"Meat prices are governed by the world supply and demand. The question of tariffs has little to do with the matter. Take the parallel case of hides. The duty was 15 per cent. ad valorem, and later it was removed. Now hides are higher than ever in this country."

"The countries from which beef might be brought into the United States are Canada, Mexico and Argentina. Canada only raises enough for her own consumption, Mexican commercial conditions are notoriously bad, so this leaves Argentina as the only probable source."

"For the Argentine shippers it is a question of the world's markets. England is the largest importer and London markets are uniformly higher than those of the United States, so that the exporter from Argentina would be foolish to market his product in this country. I do not doubt that some Argentine beef will be brought in, but not enough to affect price."

"During the recent Presidential campaign there was a great hue and cry that American beef was being sold cheaper in London than in New York. The amount of beef exported from the United States to London in a year would hardly supply the New York market for a day. England uses Argentine beef, and when American beef is quoted in London they mean South American beef. Some of this is shipped from Argentina, by United States packers who have already gained a foothold in South America."

"Argentine beef, though good, is of a less attractive quality than United States beef and does not command the price. It is not corn-fed, and as yet they do not raise corn in South America to feed the cattle."

When asked what, in his opinion, caused the present high beef prices in this country (Continued on page 42.)

Where is the Difference?

The United States Department of Agriculture, by an order put in force last month, declares that more than 3 per cent. of water in sausage is an adulteration.

The United States Department of Agriculture, in an official bulletin just out, advises bread-makers to use 10 ounces of water to every 12 ounces of flour.

If 4 per cent. of water used in sausage to make it palatable and digestible is an adulteration, what is 45 per cent. of water used to make bread palatable and digestible?

Will somebody please figure this out?

PROBLEM OF HANDLING PERISHABLE PRODUCTS

Insurance Value of a Motor Truck in This Field

By R. W. Hutchinson, Jr., M. E.

[EDITOR'S NOTE.—This is another of the series of articles by experts concerning the uses and value of motor truck transportation. Mr. Hutchinson's investigations for the International Motor Company in the transportation of perishable products will appeal particularly to the meat trade, whose entire stock in trade is of a perishable nature, and to whom this showing of the value of motor truck hauling, as compared to railroad shipments, will be of great interest.]

There is a vast amount of merchandise which has to be transported with expediency and promptness or there will be a great amount of loss through spoilage by the element of time combined in the heated season with high temperatures. Hundreds of thousands of dollars worth of perishable produce spoils or so deteriorates in value due to delays by the slow horse method of transportation that it would seem the most logical thing in the world for the dealers in these kinds of the necessities of life to speed up their delivery system. They cannot do it with horse transportation, particularly where the hauls are of considerable length.

Some of the produce commission business houses have begun to motorize their transportation after they have had sufficient demonstration from the truck people that a motor truck occupies a peculiarly favorable position for the transportation of perishable merchandise. Our transportation cost department has very recently obtained some very interesting figures showing the economy and serviceability of one of our Saurer 6½-ton trucks in the wholesale milk business at Philadelphia.

The milk producers' transportation problem is a particularly difficult one, owing to the exceedingly perishable nature of the product. Anyone of a number of things will cause it to spoil—heat, delay, excessive motion, contact with outside substances, all of these and others will readily sour or taint it. When the milk is intended especially for babies, small children and invalids, the problem of transportation is even more involved. It must be delivered absolutely fresh, pure and without the possibility or suggestion of any foreign matter having come into contact with it.

Solved Problem by Installing Motor Truck.

This is the problem the Wa Wa Dairies faced, and which they eventually solved in an entirely satisfactory manner by installing a 6½-ton motor truck to do their hauling.

The Wa Wa farms are situated at Wa Wa, Pa., 18 miles from Philadelphia. They produce 5,000 quarts of milk per day, which they deliver to customers in Philadelphia, Atlantic City, and other resort towns in New Jersey. On account of its quality a large portion is consumed by babies, small children and persons not in good health.

Formerly they shipped by freight, which necessitated the hauling of the milk to the local station by means of a three-horse team, and again hauling it from the Philadelphia milk depot or to Camden for reshipment, as the case might require. At best this arrangement was costly and more or less uncertain, so much so as to cause them to carefully investigate the transportation situation with a view to making improvements, if possible. It followed naturally that the possibility of hauling by motor trucks was carefully looked into.

The opportunity of making an improvement both in cost and service through the installation of motor trucks was so obvious that they immediately entered the open market with the idea of obtaining the best truck that money could buy. They were strictly "from Missouri" and "had to be shown."

The upshot of it was that the International Motor Company proved to them beyond a doubt that one 6½-ton Saurer truck operated between Wa Wa, Pa., Philadelphia and Camden, would do all of their hauling, return the empty bottles and at the same time make them a greater saving than any other method demonstrated—just how great a saving the International Motor Company themselves failed to realize at the time.

This truck was put in operation last June. Had they been shipping by freight during June, July and August, their transportation expenses, figuring in maintenance of two three horse teams, together with freight, would have been as follows: June, \$1,078.24; July, \$1,135.20; August, \$1,131.87; total for the three months, \$3,345.22—these figures being based on a careful comparison of freight rates charged and expenses incurred under the old system.

What it actually did cost them, using their 6½-ton Saurer motor truck, was: June, \$486.01; July, \$610.13; August, \$686.66; total for three months, \$1,782.80.

Former expense, \$3,345.22; actual cost using Saurer truck, \$1,782.80; a saving of \$1,562.42 for the first three months truck was in operation. As a matter of fact, the truck was not used during the full month of June, owing to the fact that it was not delivered until June 7.

The following table is made up from figures furnished by Mr. Stewart, manager of the Wa Wa Dairies, which he took directly from the company's records.

Truck travels 80 miles per day as follows:

	Miles.
1 round trip, Wa Wa to Camden, N. J., 22 miles each way.....	44
1 round trip, Wa Wa to West Philadelphia, 18 miles each way.....	36
	80

Truck hauls 20 tons per day as follows:

	Tons.
2 tons bottled milk from Wa Wa, 6½ tons each.....	13
2 loads empty bottles, one each from Camden and West Philadelphia, respectively, 3½ tons to the load.....	7
	20

Average haul.....	20 miles
Average load.....	5 tons
Cost per day of operating, exclusive of depreciation, according to their own figures.....	\$19.68
Cost of 5-ton load, hauled 20 miles.....	4.92
Ton miles per day.....	400
Cost per ton mile.....	.0492
Depreciation per ton mile.....	.0109

Total cost per ton mile..... \$0.0601

There is nothing theoretical in connection with these figures, they having been taken from the company's books as stated above. Needless to say, the Wa Wa Dairies are enthusiastic for the motor truck, and from the above table of figures their enthusiasm would seem justifiable.

STOCKS OF PROVISIONS

Official reports of stocks of provisions at five chief centers at the beginning of May show decreased supplies of pork and cut meats as compared to a month ago, and much lighter stocks than a year ago. Lard stocks were slightly greater than a month ago, but were hardly one-fifth of those on hand a year ago. A synopsis of stocks as shown by official reports is as follows:

	Pork, Bbls.	Lard, Tcs.	Cut Meats, Lbs.
	April 30, 1913.	Mar. 31, 1913.	April 30, 1912.
Chicago.....	63,524	60,269	82,326
Kansas City.....	3,327	3,193	4,684
Omaha.....	4,104	3,549	5,533
St. Joseph.....	1,508	1,391	975
Milwaukee.....	7,024	7,992	9,301
Total.....	79,487	85,394	100,819
Chicago.....	37,648	32,170	237,802
Kansas City.....	7,408	5,685	11,580
Omaha.....	5,011	5,035	9,183
St. Joseph.....	10,042	9,408	6,692
Milwaukee.....	1,325	888	12,256
Total.....	61,434	53,181	277,513
Chicago.....	101,474,594	112,178,312	164,003,803
Kansas City.....	45,001,500	44,937,700	60,617,500
Omaha.....	41,229,490	40,755,014	46,619,147
St. Joseph.....	25,077,224	26,001,729	33,884,011
Milwaukee.....	14,285,814	17,337,878	25,302,586
Total.....	227,068,622	241,210,633	330,427,047

Detailed reports are as follows:

	Chicago.	April 30, 1913.	April 30, 1912.
Mess pork, new, made since Oct. 1, '12, bbls.	16,876	39,964	
Mess pork, made Oct. 1, '11, to Oct. 1, '12, bbls.	2,523	89	
Other kinds of barreled pork, bbls.....	44,125	42,273	
*P. S. lard, made since Oct. 1, '12, tcs.....	13,304	118,059	
P. S. lard, made Oct. 1, '11, to Oct. 1, '12, tcs.	5,010	
Other kinds of lard, tcs.	24,344	14,733	
Short rib sides, made since Oct. 1, 1912, lbs.	1,622,285	23,335,137	
S. R. sides, made previous to Oct. 1, 1912, lbs.	940,750	
Short clear sides, lbs....	126,274	124,960	
Extra S. C. sides, made since Oct. 1, '12, lbs..	5,627,996	8,872,777	
Extra S. C. sides, made previous to Oct. 1, '12, lbs.	106,333	
Extra S. R. sides, lbs..	1,349,088	1,358,814	
†Dry salted short fat backs, lbs.....	10,336,747	
Long clear sides, lbs....	238,332	
D. S. shoulders, lbs....	163,177	362,687	
S. P. shoulders, lbs....	373,999	720,157	
S. P. hams, lbs.....	34,663,170	45,828,897	
D. S. bellies, lbs.....	19,987,075	32,144,304	
S. P. bellies, lbs.....	8,591,461	13,778,070	
S. P. Calif. or picnic hams, lbs.	8,152,907	11,862,204	
S. P. Boston shoulders, lbs.	
S. P. skinned hams, lbs.	7,202,536	13,773,545	
Other cuts of meats, lbs.	3,277,879	10,556,836	

Total cut meats, lbs. 101,474,594 164,003,803

*In storage tanks and tierces. †Short-fat backs have been substituted for long clear sides. Long clear sides now reported in other cuts of meats.

(Continued on page 43.)

DEATH OF S. G. SINCLAIR.

Cable advices were received last week of the death in Liverpool of S. Gibson Sinclair, noted English banker and chairman of the board of directors of T. M. Sinclair & Co., Ltd., the big Iowa packers. Mr. Sinclair had large property interests at Cedar Rapids and elsewhere in the West and frequently visited the United States.

FALSE IDEAS ON MEAT CARCASS INSPECTION

United States Inspection Shown to be Most Severe in the World

False statements diligently spread by money-making lecturers, and avidly copied by the sensational press, have given a certain vogue to the belief that the United States meat inspection service is not as rigid as it might be, and that it permits the marketing of diseased meat. Possibly the lecturers have been as ignorant of the facts as their hearers; possibly they have distorted the facts to "make a good story." At any rate, the impression given has been ridiculously wide of the truth.

In its latest service bulletin the Bureau of Animal Industry of the United States Department of Agriculture reviews the regulations in effect in the various countries of the world for the disposition of tuberculous meat carcasses. It gives the facts in detail and declares that "the most casual comparison of these regulations with those enforced by the United States Department of Agriculture will show conclusively to the unbiased reader that the disposition of the tuberculous carcasses in this country is more rigid and exacting than in these other countries, notwithstanding the irresponsible statements of misinformed persons to the contrary."

It is not likely that the "misinformed persons" referred to will give publicity to these facts, or even take the trouble to read them. The trade will want to know them, however, so that it may be prepared for one of these money-making lecturers when he or she strikes town. The bulletin says:

Tuberculosis Regulations of Different Countries.

Tuberculosis is undoubtedly the most important and the most frequent disease which confronts the veterinary inspector in his post-mortem duties. The fact that its occurrence in food-producing animals is considered a possible source of danger for human beings has caused many of the civilized nations to adopt various measures for judging the carcasses of tuberculous animals for food purposes ever since the practice of meat hygiene has been recognized as an important feature in safeguarding the public health.

From time to time rules and regulations have been adopted by the different countries relative to the disposition of meat from animals affected with tuberculosis, and it may now be considered that the modern meat-inspection regulations provide satisfactory sanitary requirements based on scientific facts and sufficiently stringent to protect the human family from all dangers of tuberculous infection through the meat and meat food products of such animals.

The release for food purposes of carcasses affected with mild forms of tuberculosis has at times been the subject of criticism by unqualified persons, and incorrect statements have been made that the United States is the only country which permits such a procedure. In order that the bureau officials may familiarize themselves with the regulations governing the disposition of tuberculous carcasses in other countries, and thus be in a position to make an intelligent contradiction of such statements, the methods of procedure in Germany, Belgium, Switzerland, Denmark, Hungary, Canada, and France regarding the disposition of tuberculous animals are given. These will also serve as a comparison between the regulations of the Bureau of Animal Industry and those of other countries.

The diversity of the character of tuberculous lesions and the variance of the distribution of the disease in the body necessitate the classification of the various lesions into groups for meat-inspection purposes. On the other hand, the regulations distinctly

provide for the disposition of the cases belonging to the different groups, and by this means a uniformity of procedure is accurately effected.

The most casual comparison of these regulations with those enforced by the United States Department of Agriculture will show conclusively to the unbiased reader that the disposition of tuberculous carcasses in this country is more rigid and exacting than in these other countries, notwithstanding the irresponsible statements of misinformed persons to the contrary.

Then follow the detailed regulations of the governments of Germany, Belgium and France, the most advanced of the foreign nations in their systems of meat inspection. As the bureau says, a comparison of these requirements with those of the United States government will show even one who does not know much about it that our regulations are much more severe than those of any foreign country.

The meat trade knows how severe they are, without being told; they have cost the industry millions of dollars yearly just because of this one feature of condemnation for disease. The packer buys the animal in good faith, pays the farmer or shipper cash for it, and must stand the entire loss.

HANDLING BY-PRODUCTS

The first of a series of articles on "The Systematic Treatment of Packinghouse Products" will appear in an early issue of The National Provisioner. In these articles it is intended to take up the treatment and utilization of by-products in a thorough and systematic way for the benefit of the smaller packer, especially. It is hoped that he may obtain through them some idea of a systematic handling of his by-products, to take the place of present haphazard and money-losing methods. Watch for these articles.

PENN. COLD STORAGE LAW.

The Pennsylvania legislature has passed an amended bill for the regulation of cold storage of food products in that State. It places all cold storage plants under the supervision of the Dairy and Food Commissioner, fixes specific periods for the storage of certain foods and provides that they shall be marked when placed on sale. Fine and imprisonment are penalties for violation, and the act goes into effect 30 days after approval by the governor.

Each storage warehouse must be licensed from the Dairy and Food Commissioner, the fee being \$50 a year. The commissioner must first inspect the warehouse to see that it is sanitary. Unsanitary warehouses may be closed and even deprived of license. Records of receipt and withdrawal of food must be kept by warehouse owners. Quarterly reports, itemized, must be made to the commissioner.

It is made unlawful to store or offer for sale any diseased, tainted or otherwise unwholesome food. Carcasses must be drawn before entering storage. Food agents must inspect all cold storage foods and mark them with the date of storage and when with-

drawn. It is made unlawful to offer for sale storage foods not marked.

It is made unlawful to offer for sale any of these foods which have been held in storage longer than the time specified: Whole carcasses of beef or parts, four months; whole carcasses of pork, sheep or lamb, six months; whole carcasses of veal or parts, three months; dressed fowl, drawn, five months, undrawn, eight months; eggs, eight months; butter, nine months, and fish, nine months.

After foods have been withdrawn from the market they cannot be returned. Storage food from other States may not be sold in this State unless the Pennsylvania law is observed.

STATE OLEOMARGARINE LAWS.

The new law recently enacted in Minnesota for the regulation of the manufacture and sale of oleomargarine locally within that state contains these provisions: Section 1 prohibits the manufacture of oleo "in imitation or semblance of natural butter" and fixes penalties. Section 2 prohibits the sale of oleo manufactured in intentional imitation of or in semblance of butter of any shade of yellow with an intent to deceive and fixes penalties. Section 3 places a minimum limit of 55 per cent. white (as measured by Government standards) for legal oleo and fixes penalties. Sections 4 and 5 provide for labeling of packages and the latter section prohibits the use of terms on label that would indicate that said product was of dairy or creamery origin. Section 6 deals with sale of oleo in restaurants, etc. Section 7 provides that the State Dairy and Food Commissioner shall enforce the law. Section 8 gives authority of entry to those enforcing measure.

The legislature of Michigan has passed a bill for a new oleomargarine law. The first section provides for the branding of all packages of oleomargarine or other imitation butter. The second section provides that vendors of oleo or other imitation of butter must distinctly inform the purchaser by verbal notice at time of sale that the same is a substitute for butter and requires that vendors shall also deliver with each purchase a separate and distinct printed label showing the true name of the substance and name and address of the manufacturer. Section 3 requires the posting of conspicuous notices "Oleomargarine Sold or Used Here," in any store, restaurant, boarding house, or any place where oleo is sold or furnished to persons paying for same. Section 4 prohibits the use of the words "butter," "creamery," "dairy," or the name or representation of any breed of dairy cattle, or any dairy terms in connection or association with the sale or exposure for sale or advertisement of a butter substitute. Section 5 defines butter, Section 6 defines oleomargarine and Section 7 provides penalties.

COTTON OIL CONVENTIONS.

June 4, 5 and 6.—Interstate Oil Mill Superintendents' Association, Atlanta, Ga.

June 11, 12 and 13.—Oil Mill Superintendents' Association of the United States, Little Rock, Ark.

June 17 and 18.—National Expeller Cottonseed Crushers' Association, Oklahoma City.

June 23, 24 and 25.—Inter State Cotton Seed Crushers' Association, Chicago, Ill.

PRACTICAL POINTS FOR THE TRADE

ACTUAL PACKINGHOUSE TESTS.

[EDITOR'S NOTE.—Every packinghouse superintendent keeps a record of tests, which is his most precious possession, and which serves him as a guide and reference in succeeding operations. It is only actual tests that tell the story in packinghouse practice; theory is all right, but practical results are a necessary guide always. The National Provisioner has printed on this page of "Practical Points for the Trade" many tests of this sort, in answering inquiries from subscribers. It has many more of these test results at its command, and will publish them from time to time for the general information of readers, instead of withholding them until some specific inquiry is made.]

CARCASS TESTS ON BEEF.

In a recent issue The National Provisioner printed the figures of a by-product test on a beef steer carcass. Inquiry was made by a subscriber for the beef yield on such a test as this. Following are the figures of four tests on good cattle, showing the percentages of the various cuts:

Cut.	Test No. 1.	Test No. 2.	Test No. 3.	Test No. 4.
Chuck	22.05	23.10	27.00	25.00
Rib	9.64	9.90	9.00	9.50
Plate	14.46	15.40	13.00	14.00
Shank	6.75	5.70	3.00	5.00
Loin	17.48	17.10	17.00	17.25
Round	24.09	22.90	23.00	23.00
Flank	2.53	2.90	4.00	3.00
Suet and kidney	3.00	3.00	4.00	3.25
	100.00	100.00	100.00	100.00

Test number three is probably as fair an average as it is possible to attain. This shows the forequarter at 52 per cent. of the dressed carcass, and the hindquarter at 48 per cent. The percentages of the cuts of the forequarter are as follows: Chuck, 52; rib, 17; plate, 25; shank, 6. The percentages of the cuts of the hindquarter are as follows: Round, 49; loin, 35; flank, 8; suet and kidney, 8. These figures can and do vary according to the methods of the cutter.

Another test of a carcass cut shows the percentages of dressed carcass as follows: Neck, 3.38; chuck, 18.36; shin, 7.08; total, 28.82 per cent. Rib, 9.60; plate, 15.82; total, 25.42 per cent. This represents the forequarter as 54.24 per cent. Porterhouse, 13.00; sirloin, 4.80; total, 17.80 per cent. Round, 17.52; rump, 3.96; total, 21.48 per cent. Shank, 3.38; flank, 3.10; total, 6.48 per cent. This represents the hindquarter as 45.76 per cent.

Another test showed the percentages of the cuts of the dressed carcass as follows: Chuck, 24; plates, 12; ribs, 11.33; total, 47.33 per cent. Shank, 3. Percentage of forequarter, 50.33. Loin, 19; round, 23; total, 42 per cent.; flank, 3; suet, 2.66; total, 5.67 per cent. Percentage of hindquarter, 49.67.

COLOR IN SMOKED MEATS.

An Eastern curer asks this question: Editor The National Provisioner:

Can you tell us how to get a bright red color on smoked hams, bacon, etc.? We should like to have you "put us next" to the proper scientific method of smoking meats.

In the first place a nice, bright appearance in smoked meats is greatly enhanced by the polishing the skin is subjected to in passing through the modern scraping machine on the killing floor and when the subsequent shaving is thoroughly done. As in the present-day packinghouse the meats are cleanly handled throughout the process of chilling, cutting, curing, etc., this first polishing and cleaning survives.

When the meats are fully cured they are taken out of the tierces and drained—skin up—until the superfluous pickle has been eliminated. After this they are soaked in cold water, about four minutes to each day the meat has been in cure. Then they are washed quickly in hot water and the skin scraped as dry as possible and branded with indelible ink. Then they are hung on trees and drained well; thence going to the smokehouse, where they are allowed to drain further until all dripping ceases and the meats have become practically dry.

A smokehouse is all the better if it never gets really cold, especially in winter or in wet weather. When the meats are dry the fire is built, so that it slowly heats up the house, until a temperature of about 115 degs. Fahr. has been reached in about eight hours, and gradually up to 120 degs. Fahr. in 24 hours.

Meats should never be subjected to a temperature calculated to start the grease therein. Fires should never be allowed to blaze, and care should be taken never to disturb the ashes so they ascend and lodge on the

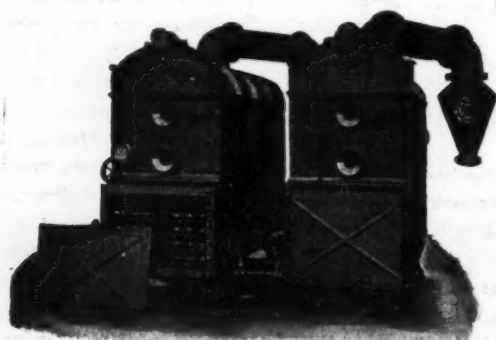
meats at any time. After a satisfactory or desired color has been attained the fire should be extinguished, or allowed to go out, and a free circulation of air effected through the medium of the doors and ventilators, so as to thoroughly cool off the meats before being disturbed. When thoroughly cooled they are ready for the shipping or store room, and should be left on the trees on which they were smoked.

The least smoked meats are handled the better, and they should never be piled on trucks or tables. A light (not pale) bright color seems to find most favor, and there is less shrinkage than in the heavy smoking—the latter being better, however, for meats shipped long distances. Smoked meats should be kept in cool storage, but not cold storage. The quicker smoked meats go into consumption the better for the reputation of the brand.

There is no coloring matter used today, nothing but wood and sawdust (hickory is preferable) is necessary to secure any kind of a color desired. Smoke houses act differently, owing to different construction, position and climatic variations, which are sometimes quick and radical. All of these conditions must be studied by the operator, so as to counteract possible bad effects.

NEW CINCINNATI PACKERS' BODY.

The Cincinnati Meat Packers' & Butchers' Association is the name of the new organization formed under the rules of the Cincinnati Chamber of Commerce to take the place of the obsolete Provision Dealers' & Pork Packers' Association. Officers of the new organization are: President, Harry W. Maescher, Maescher & Company; vice-presidents, Elmer Schroth, J. & F. Schroth Packing Company, and John Hoffman, of John Hoffman Sons Company; secretary, Charles E. Roth, John C. Roth Packing Company; treasurer, George Zehler, George Zehler Provision Company. Executive committee: Fred Schroth, J. & F. Schroth Packing Company; Richard Ryan, Cincinnati Abattoir Company; Jacob Vogel, Jacob Vogel & Son; Leo Blum, Butchers' Packing Company, and Charles Buchler, John Hoffman Packing Company.



There's Big Money In It—

The manufacture of fertilizer from tank water is recognized by aggressive packers as an extremely valuable side line. This tank water, formerly thrown away, is now used as the raw material for turning a former waste into large dividends. One of the Chicago packers reports an annual income from this source alone of more than \$100,000, all of which was formerly wasted. In this plant, the value is recovered by means of two large

SWENSON EVAPORATORS

The fact that every one of the prominent packers in the United States uses Swenson Evaporators for this purpose, some of them having more than 30 in their different plants, and that practically every one

of these was ordered after the concern had had experience with the first order, shows that this apparatus is better adapted to this work than any other type which has yet been developed.

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945 Monadnock Block

(Formerly American Foundry & Machinery Co.)

CHICAGO, U. S. A.

49-29

THE NATIONAL PROVISIONER

New York and
Chicago

Official Organ American Meat Packers'
Association.

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HUBERT CILLIS, *Vice-President*.

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Chicago, Ill.; James S. Agar, Western Packing &
Provision Co., Chicago, Ill.

WASTE AND BAD BUYING

Will we be accused of injustice and preju-
dice in our attitude toward the consumer if
we call attention humbly but earnestly to the
possibility that some of the present high
cost of living is due to the wasteful house-
hold methods of today, and also to bad buy-
ing methods?

As to the first of these two causes, all you
have to do is to take a peep into your gar-
bage can any day after dinner. "Interest on
a large investment," says the Breeders' Ga-
zette, "is daily carried from the back door
in garbage pails. A continental nation would
nearly live, and live well, on what our people
waste." The "champion of the peepul" will
retort at once: "Is that any reason why free
Americans should eat out of garbage pails?"
Which is about as sensible and sound a re-

buttal to the facts as any of the modern
penny-a-line agitators can muster. It is
easier to accuse the producer, the manufac-
turer or the middleman of extortion than it
is to admit that economy at the consuming
end cuts a figure in the problem.

As for bad buying methods, there isn't a
butcher in the land who would not make an
eloquent witness. He is driven to despera-
tion and almost to bankruptcy today be-
cause God didn't make the beef steer all rib
roasts and porterhouse or sirloin steaks.
There was a time—and it wasn't so long ago,
either—when most people thought a round
steak pretty good eating. Today even the
dollar-and-a-half-a-day laborer turns up his
nose at it. It's choice loin cuts for him, or
nothing.

And as for preparing the many appetizing
dishes that may be made from the rough
meats, the average city housewife is too busy
at her club or the matinee or the moving
picture show to stay home all day stewing
over the stove. No, siree; a quick steak or
chop dinner is what she wants, and, of
course, the bill has to be paid. For, unfortu-
nately, these cuts make up only about 25 or
30 per cent. of the meat carcass, and if the
remainder is a drug on the market the
choice cuts have to bear the burden of cost.

If this is treason, make the most of it.
It's a fact, too, as any butcher will testify.
Some of the preachers about the high cost of
living ought to make a tour of city butcher
shops and inquire into the nature of the
present-day consuming demand, the habits of
housewives, and a few more little matters
that unfortunately cut a figure in this cost
of living problem.

COLD STORAGE MARE'S NEST

The country was almost convulsed with
fright and fear a year or so ago over the agi-
tation against the cold storage of foods.
Those who put food products into cold stor-
age were accused of being commercial ban-
dits and food poisoners combined. A lot of
politicians climbed to public notice by means
of proposed and enacted cold storage laws
and regulations, and the country still "shies"
when a demagogue or a sensationalist shouts
"cold storage!"

Of course, the storage of food supplies
needs regulation, both from the economic
and health standpoints, and it is getting it.
But let us see how the impression given
the consuming public tallies with the facts
as revealed by the report of the government
investigation just completed by the Bureau
of Statistics of the Federal Department of
Agriculture.

This investigation reveals the "startling"
fact that but 3 per cent. of a year's produc-
tion of fresh beef goes into cold storage.
The trade will recall the canard originated

by the New York World and copied by
newspapers everywhere, to the effect that
there was in storage at that time "more
than one carcass of beef for every man,
woman and child in the country." That was
the type of misinformation given the public
on the cold storage question.

This investigation shows that but 4 per
cent. of the mutton slaughter, 11½ per cent.
of the pork slaughter, 9½ per cent. of the
butter production, and 15 per cent. of the
egg production goes into cold storage during
the year. This will amaze those who have
been so grossly misled by the cold storage
agitators. The apparently greater propor-
tion of pork stored is explained, as the trade
knows, by the fact that cured pork must be
kept for longer periods than fresh meats be-
fore it is marketed.

The investigation shows further that of
the small amounts of meats put in cold stor-
age, as stated above, as much as 71 per cent.
of the beef is out of storage and disposed of
in less than three months, 95 per cent. of the
pork and 75 per cent. of the dressed poultry.
Practically all the stored meats, poultry,
butter and eggs are out in from 7 to 10
months, says the report.

Looking at it from still another angle, the
investigation shows that the beef stored is
kept in storage on an average of only 2½
months, the mutton 4½ months, the pork
less than a month, butter 4½ months, eggs
not quite 6 months and poultry 2½ months.
Consumers may recollect that fresh meats
must be kept under refrigeration for varying
lengths of time to make them palatable and
digestible, and may be kept safely for much
longer periods than the report shows they
were kept. They may also recollect the
scientific demonstration that April eggs prop-
erly stored are better in December than eggs
laid during the latter month.

It is of interest also, as throwing some
light upon the economic truth that these
foods will not be held in storage longer than
necessary, to find that the report shows the
cost of holding in storage, for the periods
stored, to be as follows: Beef, 1 cent per
pound; mutton, 1½ cents per pound; poul-
try, 1 cent per pound; butter, 2½ cents per
pound; eggs, 3½ cents per dozen. "Owners of
stored commodities," says the report, "must
take their goods out of storage before the
costs of storage, added to the original cost
of goods and some profit, will raise the total
cost above the market price."

In making public the results of the investi-
gation the Department says: "The investiga-
tion negatives some popular misconceptions
with regard to the cold storage business." Which is a polite characterization of the
colossal mare's nest uncovered by the sensa-
tional press and political fortune-hunters in
recent years.

TRADE GLEANINGS

The city of Lagrange, Ga., will erect a public abattoir.

A new packing plant is to be erected at Caldwell, Ida.

J. Miller's tallow plant at Belleville, Can., has been destroyed by fire.

The new branch house of Swift & Company at Chester, Pa., has been completed.

The Poteau Cotton Oil Mill, Poteau, Okla., will commence the erection of an oil mill.

The Dublin Cotton Oil Mill at Dublin, Tex., has been seriously damaged by fire.

The plant of the Herzog Packing Company at St. Louis, Mo., has been damaged by fire.

The Arkansas Fertilizer Company's plant at Argenta, Ark., has been destroyed by fire.

A slaughterhouse belonging to Chas. Rohrig at Wheeling, W. Va., has been destroyed by fire.

The American Agricultural Chemical Company will rebuild its burned plant at Baltimore, Md.

An additional press will be installed by the Clover Cotton Oil Manufacturing Company at Clover, S. C.

The Kohrs Packing Company is about to build a three-story addition to its plant at Davenport, Ia.

The Cudahy Packing Company has received a permit to erect an office and branch cooler at St. Louis, Mo.

The Mendenhall Soap Company, Mobile, Ala., is contemplating establishing a soap plant at Savannah, Ga.

A company has been organized at Richmond, Tex., to erect a cottonseed oil mill. J. H. P. Davis is president.

Armour & Company will remodel building at Galveston, Tex., as a branch house and install a refrigerating plant.

It is reported that Swift & Company will establish at Des Moines, Ia., a large poultry killing and packing plant.

FINANCIAL.

THE BOARD OF DIRECTORS of The American Cotton Oil Company, on May 6, 1913, declared a semi-annual Dividend of Three per cent. upon the Preferred Stock of the Company, payable June 2, 1913, at the Banking House of Winslow, Lanier & Co., 59 Cedar St., New York City. The Preferred Stock Transfer Books of the Company will be closed on May 16, 1913, at 3 o'clock P. M., and will remain closed until June 3, 1913, at 10 A. M.

JUSTUS E. RALPH, Secretary.

PROPOSALS.

Proposals will be received at the Bureau of Supplies and Accounts, Navy Department, Washington, D. C., until 10 o'clock a. m., May 13, 1913, and publicly opened immediately thereafter, to furnish at the navy yard, Brooklyn, N. Y., a quantity of green coffee. Applications for proposals should refer to Schedule 5409. Blank proposals will be furnished upon application to the navy pay office, New York, N. Y., or to the Bureau.

T. J. COWIE,
Paymaster General, U. S. N.

The Michigan Central stock yards at Detroit, Mich., has been destroyed by fire. The loss is estimated at \$195,000.

The Rule Cotton Oil Company, Rule, Tex., has taken over the Knox City Mill and will erect a 60 x 150-foot seed house.

The big fat rendering establishment of the B. T. Babbit Soap Company at North Bergen, N. J., has been destroyed by fire.

The plant of the American Agricultural Chemical Company at Buffalo, N. Y., has been destroyed by fire. The loss is estimated at \$300,000.

The Glendear Cattle Company, Louisville, Ky., has been incorporated with a capital stock of \$10,000 by Jas. Thompson, W. G. Dearing and others.

The Ogelthorpe Oil and Fertilizer Company, Athens, Ga., has been incorporated with a capital stock of \$25,000 by E. R. Hodgson, Jr., H. Hodgson and others.

Donnelly & Company, Boston, Mass., have been incorporated with a capital stock of \$30,000 to do a wholesale meat and grocery business. J. J. and A. M. Donnelly are the incorporators.

Negotiations have been completed whereby the holdings of the Alaska Fishermen's Packing Company at Astoria, Ore., are taken over by Libby, McNeill & Libby, Chicago meat packers. The property includes a cannery on Nushagak river, another on Koggiung river, and a saltery on Egozhik river, all in the Bristol bay district of Alaska, also several vessels. The consideration was approximately \$500,000.

All the stock of the new cotton oil mill which is to be erected at Richmond, Tex., has been sold and at a meeting of the stockholders last week the following officers were elected: President, J. H. P. Davis; first vice-president, E. M. Huggins; second vice-president, S. J. Winston; third vice-president, S. J. Leverage; secretary and treasurer, T. A. Wessendorff. J. H. P. Davis donated the site for the mill in his pasture between the Southern Pacific and Santa Fe tracks. Work will begin on the mill soon, and it will be open for business when the cotton season opens.

Samuel H. Fletcher, for many years president and manager of the Coffin-Fletcher Packing Company, of Indianapolis, Ind., has disposed of his interest in that company to Kingan & Company, who are remodeling the plant for a cold storage warehouse. This transaction will practically close one of the oldest firms in this city, the Coffin-Fletcher Packing Company having been established in 1840. Mr. Fletcher, who went to Indianapolis in 1876, has been connected with the company since 1886, and is leaving to accept the presidency and management of the Tennessee Packing and Stockyards Company, of Nashville, Tenn.

WANT LOWER MEAT FREIGHTS.

Swift & Company have asked the Interstate Commerce Commission to reduce meat freight rates between St. Paul and Chicago to conform to reductions recently granted to packers at other Minnesota points. The latter rates were reduced to 18½ cents per 100 lbs. on fresh meats and 16½ on packing-house products. The St. Paul rate is 20 cents on both. As the so-called St. Paul rates have

been related in the making of rate schedules from Omaha, Kansas City, St. Joseph, Mo., Sioux City, Wichita, Oklahoma City and Fort Worth, Texas, it is expected the ruling of the commission in this case will have an important bearing on prospective changes in the rates to Chicago from the other cities.

ARMOUR'S NEW VICE-PRESIDENTS.

At a meeting of the board of directors of Armour & Company, of Chicago, last week, Arthur Meeker and R. J. Dunham were elected vice-presidents. Heretofore there has been but one vice-president, C. W. Armour, of Kansas City.

Mr. Meeker has long been one of J. Ogden Armour's right-hand men in the management of the company's widely-diversified interests, and he is one of the best-known of the big men in the meat packing industry. He has had the title of general manager of Armour & Company for a good many years, and is now officially what he has long been in actuality, a vice-president.

Mr. Dunham's rise has been rapid since he entered the business world in Chicago in 1907, after graduating from Harvard. He is still a young man. He was born March 12, 1876. After entering the employ of the company he was made confidential secretary to J. Ogden Armour. In addition to his duties as assistant treasurer and vice-president of Armour & Co., Mr. Dunham is now an officer in many public service corporations in which the Armours are interested.

TENNESSEE PACKING REORGANIZATION.

For a consideration of \$260,000 the Tennessee Packing & Stock Yards Corporation, chartered in the State of New York, last week bought the quick assets of the Tennessee Packing & Stock Yards Company of Nashville and will at once assume charge of the big plant, operating it to its full capacity. This is the same corporation that recently purchased the packing and other Cummins properties at public sale for \$221,000 from C. C. Slaughter, receiver and trustee in bankruptcy. It will register its charter and proceed at once to put the plant in full operation.

The plant has a daily killing capacity of about 1,500 hogs, 1,000 sheep and 200 cattle, while its by-products, under such conditions, will amount to something like 700,000 pounds. Samuel H. Fletcher, of Indianapolis, will be president and general manager of the new company. Mr. Fletcher has closed out his interests in the Coffin-Fletcher Packing Company there and will take active charge at Nashville at once.

New Improvements on Our Original
Sanitary Rendering and Drying Machines.
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Buffalo, N. Y.

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FOR PURCHASING DEPARTMENTS

"BEAUTY" MEAT DISPLAYS.

The accompanying illustration shows the Cadillac Meat Market, Pontiac, Mich., owned by John Powloski, and shows an attractive display of all kinds of meats. The counters, with "Boss" glass guards and "Beauty" meat racks, were built by The Cincinnati Butchers' Supply Co. This shows what an elegant display can be made with up-to-date fixtures.



CADILLAC MEAT MARKET, PONTIAC, MICH., EQUIPPED WITH "BOSS" FIXTURES.

Butchers and packers interested in modern equipment can get information by addressing The Cincinnati Butchers' Supply Co., Cincinnati, Ohio.

STABLE SPACE FOR HORSE OR AUTO.

"Among the many elements to be considered in the purchase of a motor truck," says an official of the Kissel Motor Car Company, maker of KisselKar trucks, "is the relative space occupied in housing a truck as against that required to stable sufficient horses to perform the same haulage duty. Let us take five horses and equipment, two teams and a single rig, as compared with a 3-ton KisselKar truck.

"It takes 50 square feet to house a horse standing still. Five horses will occupy, therefore, 250 square feet. For three wagons about

230 more square feet is required, or a total of 480 square feet. For turning radius, storage of feed, harness, blankets, etc., 240 more feet is required, bringing the amount of square feet to 720. A 3-ton truck, on the other hand, occupies standing about 115 square feet of floor space, and requires about 120 square feet for manipulation, a total of 235 square feet, as against 720 square feet oc-

cupied by its haulage equivalent in horse flesh. Rather astonishing to one who has never considered it, but here is a real saving in housing area of 485 square feet.

"Business men with any considerable amount of cartage may very profitably take the time to look into the items of horse maintenance expense, not forgetting the important one of real estate occupied, as well as operating economy and efficiency."

NEW PROCESS STEARINE FOR SALE.

Joslin, Schmidt & Co., of Cincinnati, announce to the trade that they are now in a position to fill all orders for edible and inedible stearine in any quantities. Owing to their new process they state that they are able to produce any grade of stearine, and at much lower cost than by the old methods.

YORK REFRIGERATING MACHINERY.

The York Manufacturing Company, York, Pa., reports the following installations of refrigerating and ice-making machinery within the past month:

Wagner Bros., Frackville, Pa., one 8-ton vertical, single acting, steam driven, enclosed type refrigerating machine.

C. E. Werner, Watertown, Pa., one 1-ton vertical, single acting, belt driven, enclosed type refrigerating machine.

Geo. W. Richardson, Lynchburg, Va., one 2-ton vertical, single acting, belt driven, enclosed type refrigerating machine.

Minonk Produce Company, Minonk, Ill., one 8-ton vertical, single acting, belt driven, enclosed type refrigerating machine, with high pressure side complete.

Sanitary Milk & Ice Cream Company, Peru, Ind., one 11-ton vertical, single acting, belt driven, enclosed type refrigerating machine, with high pressure side complete.

J. W. Flemming, Jackson, Mich., one 11-ton vertical, single acting, belt driven, enclosed type refrigerating machine, with high pressure side complete.

American Creamery Company, Oakland, Cal., one 6-ton vertical, single acting, belt driven, enclosed type refrigerating machine, with high pressure side complete.

James Feeney & Son, Woodland, Cal., one 11-ton vertical, single acting, belt driven, enclosed type refrigerating machine, with high pressure side complete.

Gottlieb - Bauernschmidt - Straus Brewing Company, Baltimore, Md., "Globe Branche," two 125-ton vertical, single acting, belt driven refrigerating machine, with high pressure side complete, and direct expansion refrigerating plant for brewery cellars.

Fort Edward Brewing Company, Fort Edward, N. Y., one 40-ton and one 35-ton belt driven refrigerating machine, with 55-ton high pressure side complete.

Morganthaler Bros., Philadelphia, Pa., one 128-ton can ice-making system—64 tons for raw water and 64 tons for distilled water ice.

People's Brewing Company, Terre Haute, Ind., one 75-ton vertical, single acting, steam driven refrigerating machine and high pressure side complete.

Carrabella Ice Company, Carrabella, Fla., one 25-ton absorption ice-making plant complete.

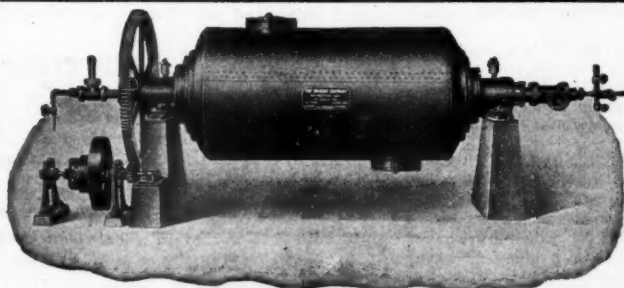
J. N. Adam & Co., Buffalo, N. Y., one 40-ton horizontal, double acting, belt driven refrigerating machine.

River Ridge Farm, Franklin, Pa., one 6-ton vertical, single acting, belt driven, enclosed type refrigerating machine.

Frank Arnold, New York, N. Y., one 4-ton vertical, single acting, belt driven enclosed type refrigerating machine and high pressure side complete.

(Continued on page 32.)

NO AGITATING ARMS. NO WEAR ON THE INNER SHELL



The Brecht Rotary Vacuum Dryer.

EQUIPPED WITH SPECIAL STICK FEED
ABSOLUTELY ODORLESS

THE BRECHT ROTARY VACUUM DRYER

FOR BLOOD, TANKAGE AND BONES

HAS NO EQUAL FOR ECONOMY IN OPERATING AND MAINTENANCE.
PRODUCES DRY TANKAGE AT ONE-HALF THE COST OF ANY OTHER STEAM DRYER MANUFACTURED.

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HAMBURG

BUENOS AYRES

ICE AND REFRIGERATION

NEW CORPORATIONS.

New Orleans, La.—The Crystal Ice Company has been incorporated with a capital stock of \$50,000.

Roanoke, Tex.—The Roanoke Creamery Company has been incorporated with a capital stock of \$5,000. W. P. Davis is president.

Edna, Tex.—The Edna Electric Light Ice and Water Company has been incorporated with a capital stock of \$20,000 by L. E. Ward and others.

ICE NOTES.

Mobile, Ala.—The plant of the Mobile Ice Company has been damaged by fire.

Albany, N. Y.—The ice houses of R. B. Rock have been destroyed by fire.

Lynchburg, Va.—The Lynchburg Candy Company will install a refrigerating plant.

Dallas, Tex.—The Pullman Fuel Company contemplates the erection of a 35-ton ice plant.

Galveston, Tex.—Armour & Company will install a refrigerating plant in their branch house.

Philadelphia, Pa.—Plans are being prepared for a five-story cold storage plant to be erected for Sklaroff & Sons.

Orlando, Fla.—The Orlando Water and Light Company is having plans prepared for a large cold storage plant.

Interlaken, N. Y.—A large cold storage plant, belonging to a Newark, N. J., firm has been destroyed by fire.

Citronelle, Ala.—D. N. Smith and associates will erect an electric light, ice and power plant here.

Columbiana, Ala.—The Columbiana Ice, Light and Power Company has awarded contract for a 5-ton ice plant.

St. George, Me.—The Port Clyde Cold Storage Company has filed a certificate of change from Portland to this city.

Columbus, O.—The National Ice and Cold Storage Company, of Cincinnati, will erect a six-story cold storage plant to cost \$300,000.

Abingdon, Ill.—A cold storage plant is to be erected here by a new company just organized with a capital stock of \$12,500.

Norfolk, Neb.—O. F. Utter has bought the interests of E. A. Bullock and C. J. Bullock in the Norfolk Pure Ice Company and has been elected president.

Binghamton, N. Y.—Papers have been filed in the County Clerk's office by W. J. & F. W. Welsh noting the discontinuance of the bankruptcy matter relative to the Binghamton Cold

Storage and Ice Company, which was adjudicated bankrupt, under an involuntary petition, on July 25, 1908.

OPERATING REFRIGERATING PLANT.

Suggestions on the operation of an ordinary steam-driven refrigerating plant are given by D. L. Fagnan, of Houston, Tex., in a recent issue of Ice. After discussing the starting up of the plant, he comes to the shutting down, saying:

In pumping out the process is slightly changed. A joint on the discharge line near the machine is broken in order to purge the condenser of air. When a vacuum is secured, the machine should be shut down and the broken joint replaced. If the vacuum is not complete, it is advisable to open all valves on the condensers and liquid ammonia lines, except the main line, and proceed as in starting up. Extreme care should be exercised in handling the suction valve, in order to avoid a sudden opening, and the machine should be closely observed for, say, an hour, or until normal pressures are reached, as a slug of liquid ammonia may be carried over into the compressor, which would damage the piston rod. The writer has known of such occurrences actually cracking the head, causing loss of life. This can be easily avoided by the exercise of a little care.

When only one condenser stand is leaking, it is only necessary to pump out the affected coil; but the others should be closed, and in all cases where the repairs are extensive, the strength of the joints should be tested by air pressure before recharging. In other cases, or when in haste, a small quantity of ammonia may be charged into the coils and joints tested by the use of sulphur sticks 1 inch wide by 8 inches long, which should be dipped into melted sulphur. After cooling, light and pass close to piping carrying ammonia under pressure. If there is a leak, even the most insignificant, a cloud of white smoke will arise and a white precipitate will form at the opening.

Where there is a double-pipe condenser in use, and it is desired to pump out a section for repairs, it is, of course, necessary to shut off the water supply to the coils affected, and open drain valve. Unless coils are free from water, it will freeze and pipes are liable to burst as a result.

When pumping out liquid receiver, the main inlet valve from condenser to receiver, as well as the equalizer valve to condenser should be tightly closed and the machine operated as usual, with expansion valves wide open, which will permit the ammonia to enter the coils and accomplish the desired results. A vacuum in coils and receiver will soon be obtained, when all expansion valves and main liquid valve on receiver may be closed. Then joints should be broken and receiver repaired. The leakage of ammonia into receiver will be sufficient to keep air from leaking in, so it is only necessary to test joints by allowing a small quantity of ammonia to enter receiver at a time. Then, after opening top liquid inlet and equalizer valves, we are ready to resume normal operations.

When pumping a vacuum, it is a good idea to repack or add one or two rings of packing to the valves that need it. By this means the valves can be kept in proper condition, and will work freely without the use of wrenches.

The writer has made it a practice to keep the valve stems on all ammonia valves well greased and enclosed in canvass thimbles, attached to each valve. Graphite grease seems to be the best material for this purpose, as by its use corrosion will be avoided. I have seen valve stems so badly corroded that as soon as the valves were closed, the leakage of ammonia would prevent any one from coming near. This is due, of course, to carelessness, pure and simple.

I have also used thick tar paint to good advantage in protecting bolt heads and nuts

on condenser stands. If they are "slushed" well before it is used or at overhauling time, the tar will be an effective protection. I had a condenser eight stands high, which had been in use about ten years, to respond to this treatment satisfactorily. Corrosion of bolts and nuts is a serious matter, as it is impossible to tighten a joint nut in this condition without twisting off the head, resulting in a serious loss of ammonia when under pressure.

To pump out liquid line it is only necessary to close main liquid valve at receiver and expansion valves, except the one on the shortest coil. After a 26-vacuum is obtained, close expansion valve and stop machine; then the joint on liquid line may be pulled apart and repaired. Test as before mentioned and see if there is any leakage. If there is none, open and operate regularly, adjusting expansion valves for regular operation.

In pumping out an expansion coil, it is only necessary to close expansion valves, and when machine is operating normally close all return valves on coils except the one which is being pumped out. As soon as a zero pressure is obtained, run machine slowly and when a 26-vacuum is obtained (it may be necessary for the operator to strike gauge with hand at times, as the pointer on the gauge often sticks) the outlet valve on this coil may be closed and the machine shut down. If the coil is to be put in service again quickly, allow a joint to be opened to atmosphere and admit small quantity of ammonia to the other end, which will drive out air. Tighten again as soon as ammonia fumes are detected.

When repacking piston rod on compressor, it is necessary to open discharge valve on compressor, and with suction valve closed, turn machine over slowly. When discharge valves work without noise, generally in two or three minutes, it is safe to shut down machine and close discharge valve. If no line to atmosphere has been provided, break a small joint near machine and release the pressure, which will not be great, with tight suction and discharge stop valves, shut off freeze-back and, with compressor piston at crank end and oiling system valves on stuffing box closed, proceed to take off gland.

Withdraw old packing, as well as oil lantern, being careful to see that none is left; then proceed to repack as before indicated. The operator should place the packing rings on the floor in the order in which they have been taken out, which will facilitate proper repacking. Do not pack too much, but leave ample room for expansion. Neglect of this precaution may make it necessary to take out a ring later on and the entire lot of packing may be ruined. It is less trouble to insert another ring later on, if necessary, and much cheaper.

After repacking, open oiling system valves to stuffing box and admit a small quantity of ammonia to compressor cylinder through main suction stop valve. Close the valve as soon as fumes escape through broken joint and open discharge stop valve, when you may start up. Watch rod very closely and prevent heating and see that an ample supply of oil reaches oil lantern.

A GREAT ADVERTISING CONVENTION.

Preparations are going forward for the ninth annual convention of the Associated Advertising Clubs of America, in Baltimore, June 8 to 13, on a scale commensurate with the magnitude and importance of the event.

The arrangements in progress are being made with a view that this shall be a working convention. While this is true, features for the entertainment of delegates and visitors are by no means being overlooked. The Baltimore Club expects the attendance, including delegates and visitors, to exceed 5,000, and 10,000 is not entirely beyond pos-

**ICE HANDLING
MACHINERY**

For Natural and Manufactured
ICE PLANTS

Economical—Efficient

Let Us Recommend
the Proper Equipment
for Your Needs


Catalogs
**ICE
TOOLS**

Send Order
NOW

Gifford Wood Co.

HUDSON, N. Y. CHICAGO, ILL.

BOSTON, MASS.



PURITY IS ESSENTIAL IN AMMONIA

For nothing will reduce the profits of your plant so surely as Ammonia laden with organic impurities.

BOWER BRAND ANHYDROUS AMMONIA

is made from pure Aqua Ammonia of our own production, thoroughly refined and purified. *Send for Free Book*

HENRY BOWER CHEMICAL MANUFACTURING CO., 29th St. and Gray's Ferry Road, Philadelphia, Pa.

B. B. AMMONIA may be obtained from the following:

ATLANTA: Manufacturers' Warehouse Co.
BALTIMORE: Joseph S. Wernig Transfer Co.
BOSTON: 120 Milk St., Chas. P. Duffee.
BUFFALO: Keystone Transfer Co., Buckel & Son.
CHICAGO: F. C. Schapper, Westerlin & Campbell Co.
CINCINNATI: The Burger Bros. Co.
CLEVELAND: General Cartage & Storage Co., Henry Bollinger.
DETROIT: Riverdale Storage & Cartage Co., Newman Bros., Inc.
DENVER: Denver Transit & Warehouse Co.
DALLAS: Oriental Oil Co.
HAVANA: O. B. Cintas.
HOUSTON: Texas Warehouse Co.
INDIANAPOLIS: Railroad Transfer Co.
JACKSONVILLE: St. Elmo W. Acosta.
KANSAS CITY: Crutcher Warehouse Co.
LIVERPOOL: Peter R. McQuie & Son.
LOS ANGELES: United Iron Works.
LOUISVILLE: Louisville Public Warehouse Co.
MILWAUKEE: Central Warehouse.
MEMPHIS: Patterson Transfer Co.
MEXICO, D. F.: Ernst O. Helmsdorf.
NEWARK: Brewers' & Bottlers' Supply Co.
NEW ORLEANS: Chas. F. Ranta.
NEW YORK: Roessler & Hasselacher Chemical Co., Shipley Construction & Supply Co.
NORFOLK: Nottingham & Wrenn Co.
OKLAHOMA CITY: O. K. Transfer & Storage Co.
PITTSBURGH: Pennsylvania Transfer Co.
PROVIDENCE: Rhode Island Warehouse Co.
ROCHESTER: Shipley Construction & Supply Co.
SALT LAKE CITY: Utah Soap Co.
ST. LOUIS: Pilabry-Becker Engineering & Supply Co.
ST. PAUL: R. B. Whitacre & Co.
SAN ANTONIO: Oriental Oil Co.
SAN FRANCISCO: United Iron Works.
SAVANNAH: Benton Transfer Co.
SPokane: United Iron Works.
SEATTLE: United Iron Works.
TOLEDO: Moreton Truck & Storage Co.
WASHINGTON: Littlefield, Alvord & Co.

sibility. Attendance is expected, not only from the clubs of the United States, Canada and England, affiliated with the association, but from European countries, from the countries of Central and South America, and even from Asia and Africa. Attendance has been pledged from France, Germany, Spain and Italy, and other countries of the world.

The deliberations of the convention are to be constructive and educational in the broadest sense. Under this interpretation, advertising is construed to mean not merely payment for a given amount of space, but that sort of publicity that makes for the advancement of civilization through the bringing about of closer social and commercial relations locally, between the people of different sections of the country and between the peoples of different countries.

In issuing its invitation the Advertising Club of Baltimore says to the advertising men of the world: "The ninth annual convention is to be the greatest educational event ever conducted by any gathering of business men. It will be a convention to which the serious-minded can come, meet and hear his fellow workers, and go away with fresh information, new inspiration, and added faith in the great work of publicity in which he is now engaged. It will be a world-wide gathering of advertising and business men—an event which will leave an indelible impress upon the commercial world. It will be an occasion which none can afford to miss."

PLATT IRON WORKS AND FLOOD.

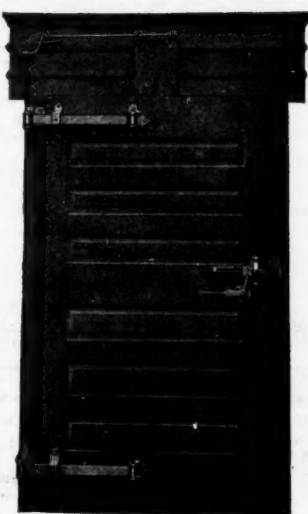
The Platt Iron Works Company, of Dayton, Ohio, writes:

Editor The National Provisioner:

As exaggerated reports have been circulated concerning the damage done to our plant by the recent flood, we wish to hand you the following authentic information. While it is true we have suffered considerable damage, our buildings were practically uninjured, and we have recovered more quickly than we anticipated. The second day after the water subsided we had steam up, and the work of removing the mud and debris was started.

Our entire organization responded most loyally towards getting the plant in operation, irrespective of the fact that many of them suffered personal loss due to the flood. A small portion of our plant was put in operation April 7, but due to the fact that a large number of our machine tools are equipped with individual motor drives we were obliged to bake and clean these motors, and did not start up in all departments until April 21. We are now prepared to accept and fill all orders promptly.

WATCH PAGE 48 FOR BARGAINS.



This is a Contract

We invite users of

Refrigerator Doors and Windows

who are contemplating erection or remodelling plants to write us for

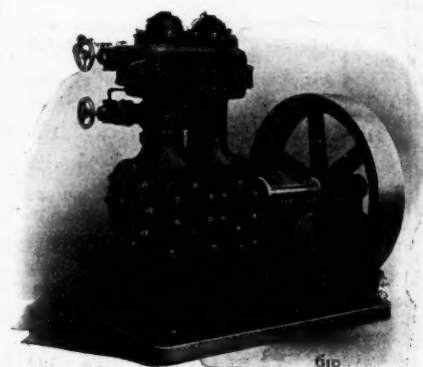
Sample Door and Frame COMPLETE

We will forward it to size required. If it is not satisfactory from every standpoint to YOU in style, workmanship, efficiency and plan, it is YOUR PROPERTY WITHOUT CHARGE or any obligation to us whatever.

(Signed)

Jones Cold Store Door Co.

HAGERSTOWN, MD., U.S.A.



AN ICE FAMINE

is almost sure to occur this summer, due to the limited amount of Ice harvested during the past winter. The wise thing to do is to install a YORK REFRIGERATING MACHINE now.

Our Enclosed Vertical Single-Acting Machine is built in various sizes from 1/4 to 17 tons refrigerating capacity—either Steam or Belt Driven.

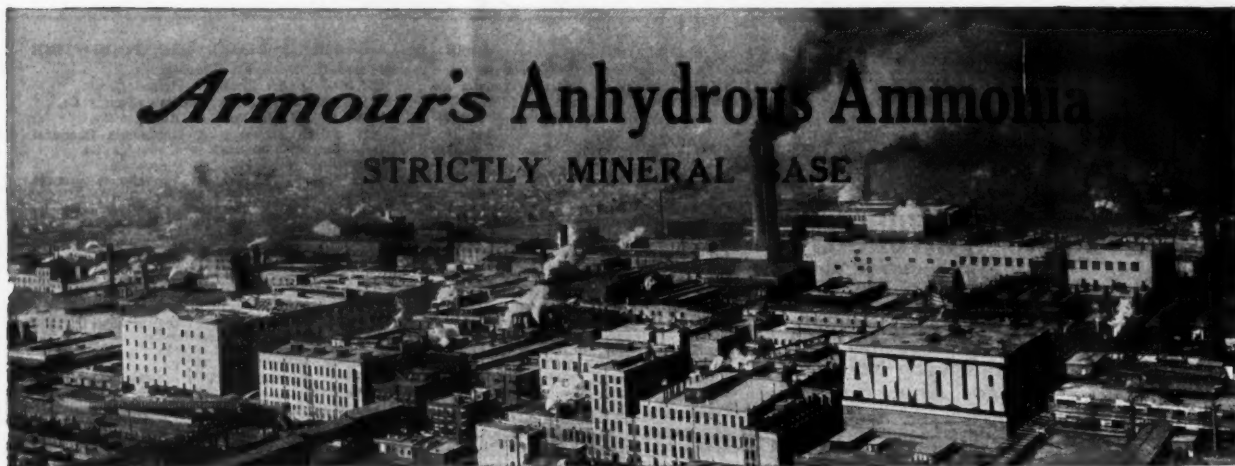
WRITE FOR CATALOG

York Manufacturing Co.
YORK, PA.

General Western Office:
Monadnock Bldg., Chicago

EXPORT OFFICE: 90 West St., N. Y.

Branches in all Principal Cities



CHICAGO PLANT OF ARMOUR AND COMPANY. RATED CAPACITY, 2,750 TONS REFRIGERATION DAILY.

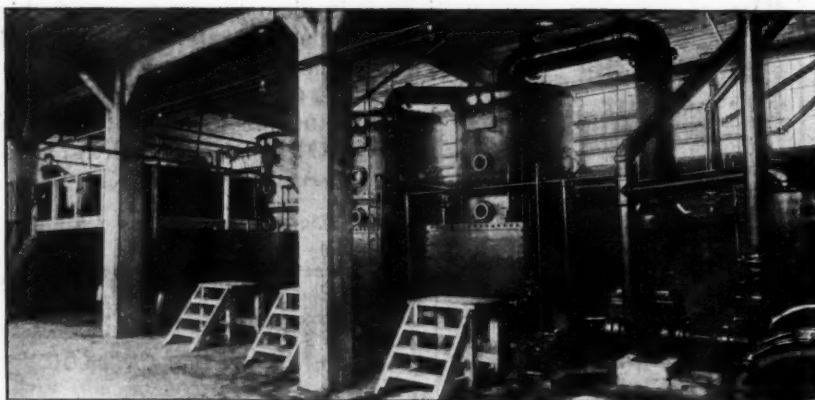
IN the immense packing plants of Armour and Company we use only the Armour brand of Anhydrous Ammonia. We offer you the same brand and the same quality with our guarantee that it is absolutely pure and dry-free from all foreign substances and non-condensable gases. We test every drum before shipping. We send it to you subject to **your** test before using. Stocks carried at all prominent shipping points.

The Armour Ammonia Works, Owned and Operated by **ARMOUR & COMPANY** **Chicago, Ill.**

SAVE YOUR TANKWATER

AND IN DOING IT — DO IT RIGHT

Install a ZAREMBA PATENT EVAPORATOR like this



A 950 gal. hour Zarembo Patent Triple Effect recently installed for Swift Canadian Co., Toronto.

Morris & Co. put in a 2500-gal. Z-P-E and ordered a duplicate after six months' operation.
Armour & Co. put in a 2500-gal. Z-P-E and ordered a 4000-gal. Z-P-E Triple Effect after two years' operation.

Zarembo Evaporators are built in all sizes from 100-gal. per hour to 10,000-gal. per hour.

ZAREMBA CO.

Morgan Bldg.

BUFFALO, N. Y.

Cast Iron Shells
Horizontal Tubes
(EASILY REMOVED)
Internal Lights
Internal Catchalls
No Troublesome Joints
No Losses
Everything Accessible
Easily Cleaned

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Prices Decline—Hog Movement More Liberal —Quality Maintained—Distribution Fair —Feed Crops Start Satisfactorily.

The week has witnessed a further decline in the pork market, with prices at the lowest for some time, but the ribs and lard markets have been comparatively steady. The decline in pork seemed to be partly due to technical conditions, and selling was also influenced to some extent by the larger receipts of hogs, and a weakening in the live hog market. The receipts of hogs at the opening of the week were larger than expected. Tuesday's receipts were rather disappointing, but the middle of the week the movement was again liberal. Under the influence of the larger receipts of hogs, prices have shown some recession, although the average of values has not declined very heavily during the week. The average a week ago was \$8.85, the past week \$8.45, with a slight further decline the current week. The price now is less than \$1 per 100 lbs. over last year, and is about \$1 per 100 below the prevailing price two years ago.

The trade seems to be somewhat uncertain as to the probable movement of hogs the balance of the month, but the quick giving way of the product market, and the recession in hogs, was construed as reflecting expectation of a better live hog movement, and a disposition to back way from the supplies.

Other live stock has also receded, as the result of the somewhat more liberal receipts. Cattle are down to about the same price as last year, but are fully a third higher than two years ago. The price of sheep has also declined, and is somewhat below that prevailing last year.

The relative firmness of the lard and ribs markets is possibly due to the technical situation, and also, in part, to the supplies. The world's statement of lard stocks shows very much smaller supplies in America than last year, while the world's supply is 135,000 tcs. less than last year. The total stock in America is largely responsible for the decrease, and the stock of contract lard, in Chicago alone, shows a decrease of 110,000 tcs. This decrease is sufficient to make even bearishly inclined operators very conservative in their attitude toward the market. The stock of ribs is also extremely small, and the aggregate supply is so much under last year at Chicago that there is very little on which to base operations, or to fill forward contracts.

An analysis of the supplies of product, at the five leading western packing points, on May 1 this year, compared with May 1 last year, shows a decrease of only 26,000 bbls. of pork, while the decrease in the stock of prime steam lard is 128,000 tcs. The decrease in the total meat supply at these five points is 103,000,000 lbs.

This comparative statement, as compiled from the monthly official reports, for the stocks at Chicago, Milwaukee, Kansas City, South Omaha and St. Joseph, follows:

	May 1. 1913.	May 1. 1912.
Mess Pork, bbls.....	20,471	46,493
Other Pork, bbls.....	59,016	58,326
Prime Steam Lard, tcs.....	23,424	151,263
Other Lard, tcs.....	38,010	26,250
Sweet Pickled Hams, lbs.....	69,297,470	90,229,266
Sweet Pickled Sk'd Hams, lbs.....	16,260,436	27,020,480
Sweet Pickled Picnics, lbs.....	20,683,007	23,609,023
Sweet Pickled Bellies, lbs.....	24,389,929	31,768,189
Sweet Pickled Shoulders, lbs.....	1,208,249	1,948,061
Dry Salted Shoulders, lbs.....	1,514,060	2,317,493
Dry Salted Short Rib Sides, lbs.....	2,356,377	34,819,301
Dry Salted Ex. Sh. R. Sides, lbs.....	5,317,252	5,287,901
Dry Salted Sh. Clear Sides, lbs.....	353,774	1,380,416
Dry Salted Ex. Sh. C. Sides, lbs.....	14,597,234	17,453,844
Dry Salted Bellies, lbs.....	32,234,272	60,446,059
Dry Salted Short Fat Backs, lbs.....	18,758,301	*
Other Meats, lbs.....	17,709,349	34,182,643
Total Meats, lbs.....	227,068,622	330,127,047

*Included in Other Meats.

The start of the feed-stuffs crops this season is a very satisfactory one so far. While the first part of April was backward, favorable conditions began about the middle of the month and have continued over a large portion of the country since. According to the Government's official bulletin, the past week was highly satisfactory over a large portion of the country. Pasture conditions are excellent, and good progress has been made with farm work.

The Government Report, issued on Thursday, for conditions as of May 1, showed an unusually favorable condition for the food crops, and also for the start of the feed crops.

Compared with preceding years, the report makes the following comparisons:

	May 1913	April 1913	May 1912	May 1911	10 Years
Wheat	91.9	91.6	79.7	86.1	85.6
Rye	91.	89.3	87.5	90.	89.
Meadows	88.5	...	85.7	84.7	88.5
Pastures	87.1	...	81.7	81.3	86.1
Plowing done†	67.2	...	52.8	71.	65.7
Planting done†	57.	...	48.9	60.	54.3

†Per cent. done on May 1.

The indications for the wheat crop point to a record outturn of about 513,000,000 bu., and the figures on the amount abandoned only 1,448,000 acres, show the unusually favorable conditions during the winter, and this is also shown in the favorable report as to the appearance of the hay crop, and the condition of spring pasturage. This report gives promise of satisfactory conditions for stock feeding, and tends to encourage expectation of increased supplies, in view of the high price for live stock, and the relatively low price for feed stuffs.

LARD.—The market was steady, with narrow price changes. Western values are a little lower, while export demand is quiet. Local and export trade is moderate. City steam, 10 $\frac{1}{2}$ c.; Middle West, \$11.05@11.15; Western, \$11.30; refined Continent, \$11.60; South American, \$12.35; Brazil, kegs, \$13.35; compound lard, 8 $\frac{1}{4}$ @8 $\frac{1}{2}$ c.

PORK.—Local jobbing prices are unchanged. Stocks are small and well held, but the decline in Western markets gives an easy un-

United States Tires

are good tires

They cut down tire bills



Can be removed and applied in fifteen minutes time. Guaranteed for 10,000 miles of service (conditional upon this mileage being used within one year's time)

United States Tire Company

New York

dertone. Mess is quoted at \$21.75@22.25; clear, \$20.75@22.25; family, \$24@25.

BEEF.—The market is dull, with prices nominally unchanged. Quoted: Family, \$23@24; mess, \$19@20; packet, \$21@22; extra Indian mess, \$35@36.

SEE PAGE 39 FOR FRIDAY'S MARKETS.

EXPORTS OF HOG PRODUCTS.

Exports of hog products from New York reported up to Wednesday, May 7, 1913:

BACON.—Alexandria, Egypt, 2,237 lbs.; Amsterdam, Holland, 15,581 lbs.; Antwerp, Belgium, 66,000 lbs.; Aarhus, Denmark, 25,252 lbs.; Bordeaux, France, 3,100 lbs.; Banes, —, 13,888 lbs.; Bahia, Brazil, 11,484 lbs.; Bergen, Norway, 15,391 lbs.; Copenhagen, Denmark, 27,106 lbs.; Ceara, Brazil, 7,044 lbs.; Colon, Panama, 3,161 lbs.; Christiania, Norway, 15,626 lbs.; Drontheim, Norway, 18,485 lbs.; Genoa, Italy, 175,740 lbs.; Glasgow, Scotland, 126,156 lbs.; Hull, England, 487,914 lbs.; Hamilton, W. I., 4,192 lbs.; Hamburg, Germany, 30,217 lbs.; London, England, 26,113 lbs.; Liverpool, England, 765,561 lbs.; Marseilles, France, 2,980 lbs.; Newcastle, England, 27,633 lbs.; Ravenna, Italy, 19,960 lbs.; Rotterdam, Holland, 78,711 lbs.; Stockholm, Sweden, 218,130 lbs.; Trieste, Austria, 30,566 lbs.; Venice, Italy, 69,505 lbs.; Vera Cruz, Mexico, 9,259 lbs.; Weborg, Russia, 19,544 lbs.

HAMS.—Antwerp, Belgium, 15,800 lbs.; Banes, —, 15,407 lbs.; Colon, Panama, 6,267 lbs.; Christiania, Norway, 11,437 lbs.; Glasgow, Scotland, 555,341 lbs.; Georgetown, Br. Guiana, 4,194 lbs.; Hull, Eng., 199,662 lbs.; Havana, Cuba, 1,212 lbs.; London, England, 117,830 lbs.; Liverpool, England, 627,974 lbs.; Macoris, S. D., 3,655 lbs.; Paramaribo, Dutch Guiana, 7,664 lbs.; Port au Prince, W. I., 2,477 lbs.; Port Antonio, W. I., 946 lbs.; Santa Marta, Colombia, 1,037 lbs.; Southampton, England, 60,637 lbs.; Trinidad, W. I., 1,037 lbs.; Vera Cruz, Mexico, 20,264 lbs.; Valparaiso, Chili, 786 lbs.

LARD.—Adica, Chili, 17,978 lbs.; Aberdeen, Scotland, 99,410 lbs.; Alexandria, Egypt, 1,650 lbs.; Ancona, Italy, 6,100 lbs.; Antwerp, Belgium, 9,500 lbs.; Aalborg, Denmark, 3,550 lbs.; Aarhus, Norway, 7,560 lbs.; Algoa Bay, Africa, 126,171 lbs.; Balboa, Spain, 1,350 lbs.; Buenos Aires, A. R., 800 lbs.; Buenaventura, Colombia, 7,187 lbs.; Barbados, W. I., 1,800

lbs.; Belfast, Ireland, 5,600 lbs.; Bordeaux, France, 19,690 lbs.; Banes, —, 39,347 lbs.; Bahia, Brazil, 1,850 lbs.; Bergen, Norway, 46,064 lbs.; Ceara, Brazil, 5,520 lbs.; Colon, Panama, 6,460 lbs.; Copenhagen, Denmark, 64,050 lbs.; Christiania, Norway, 38,691 lbs.; Dantzig, Germany, 12,420 lbs.; Drontheim, Norway, 8,250 lbs.; Delagoa Bay, Africa, 40,440 lbs.; Georgetown, Br. Guiana, 27,493 lbs.; Glasgow, Scotland, 92,228 lbs.; Hamburg, Germany, 1,179,529 lbs.; Hull, England, 554,235 lbs.; Hamilton, W. I., 1,833 lbs.; Havana, Cuba, 18,245 lbs.; Kingston, W. I., 4,140 lbs.; Koenigsberg, Germany, 30,735 lbs.; Lisbon, Portugal, 2,451 lbs.; Lagos, Spain, 9,508 lbs.; Leith, Scotland, 113,103 lbs.; Liverpool, England, 686,441 lbs.; London, England, 562,355 lbs.; Malta, Island of, 2,800 lbs.; Macoris, S. D., 42,003 lbs.; Manila, P. I., 517 lbs.; Naples, Italy, 3,038 lbs.; Newcastle, England, 49,000 lbs.; Port Antonio, W. I., 2,600 lbs.; Port Limon, C. R., 10,000 lbs.; Palermo, Sicily, 6,100 lbs.; Paramaribo, Dutch Guiana, 2,415 lbs.; Port au Prince, W. I., 63,101 lbs.; Riga, Russia, 46,800 lbs.; Rotterdam, Holland, 848,304 lbs.; Savanilla, Colombia, 35,533 lbs.; Southampton, England, 77,000 lbs.; Santa Marta, Colombia, 54,095 lbs.; Stettin, Germany, 448,067 lbs.; Soerabaya, —, 3,335 lbs.; Sydney, Australia, 2,500 lbs.; Santander, Spain, 1,350 lbs.; Turks Island, W. I., 1,250 lbs.; Vera Cruz, Mexico, 6,021 lbs.; Valparaiso, Chili, 21,453 lbs.; West Hartleport, 219,785 lbs.

PORK.—Antwerp, Belgium, 20 tes.; Colon, Panama, 30 bbls.; Glasgow, Scotland, 95 bbls.; Georgetown, Br. Guiana, 100 bbls., 15 tes.; Hamburg, Germany, 125 bbls.; Lagos, Spain, 12 bbls.; Liverpool, England, 60 bbls., 11 tes.; London, England, 37 bbls.; Macoris, S. D., 31 bbls.; Paramaribo, Dutch Guiana, 195 bbls.; Port au Prince, W. I., 167 bbls.; Port Antonio, W. I., 48 bbls.; Stockholm, Sweden, 10 bbls.; St. Johns, N. F., 305 bbls.

SAUSAGES.—Glasgow, Scotland, 4 pa.; Macoris, S. D., 78 pa.; Rotterdam, Holland, 100 bxs.; Southampton, England, 5 pa.

EXPORT OF BEEF PRODUCTS.

Exports of beef products from New York reported up to Wednesday, May 7, 1913:

BEEF.—Alexandria, Egypt, 10 tes.; Antwerp, Belgium, 28 bbls.; Cardiff, Wales, 25 bbls.; Copenhagen, Denmark, 25 bbls.; Chris-

tiania, Norway, 125 bbls.; Colon, Panama, 40 bbls., 6 tes.; Fiume, Austria, 25 bbls.; Gothenberg, Sweden, 5 tes.; Glasgow, Scotland, 72 tes.; Georgetown, Br. Guiana, 35 bbls.; Hamburg, Germany, 550 bbls.; Lisbon, Portugal, 12 bbls.; Macoris, S. D., 5 bbls.; Port au Prince, W. I., 13 bbls.; Paramaribo, Dth. Guiana, 236 bbls.; Port Limon, C. R., 37 bbls.; Port Antonio, W. I., 15 bbls.; Rotterdam, Holland, 100 bbls.; Stockholm, Sweden, 10 bbls., 25 tes.; St. Johns, N. F., 950 bbls.; Trieste, Austria, 10 bbls.; Trinidad, W. I., 5 bbls.

FRESH MEAT.—Colon, Panama, 133,315 lbs.; Hamilton, W. I., 15,729 lbs.; Liverpool, England, 175,874 lbs.

OLEO OIL.—Alexandria, Egypt, 15 tes.; Antwerp, Belgium, 185 tes.; Bergen, Norway, 105 tes.; Constantinople, Turkey, 774 tes.; Copenhagen, Denmark, 440 tes.; Christiania, Norway, 70 tes.; Drontheim, Norway, 35 tes.; Genoa, Italy, 25 tes.; Gothenberg, Sweden, 70 tes.; Hamburg, Germany, 200 tes.; Liverpool, England, 240 tes.; London, England, 150 tes.; Malmo, Sweden, 100 tes.; Piraeus, Greece, 176 tes.; Rotterdam, Holland, 1,025 tes.; Stettin, Germany, 50 tes.; Smyrna, Turkey, 65 tes.; Stavanger, Norway, 25 tes.; St. Johns, N. F., 100 tes.; Trieste, Austria, 225 tes.; from Baltimore to Hamburg, Germany, 140 tes.; Rotterdam, Holland, 1,165 tes.

TALLOW.—Liverpool, England, 6,254 lbs.; London, England, 122,955 lbs.; Marseilles, France, 47,262 lbs.; Macoris, S. D., 16,493 lbs.

TALLOW OIL.—Antwerp, Belgium, 156 tes.; Rotterdam, Holland, 350 tes.

TONGUE.—Antwerp, Belgium, 3 bbls.; Colon, Panama, 15 bbls.; Gothenberg, Sweden, 25 bbls.; Liverpool, England, 15 bbls.

CANNED MEAT.—Arica, Chili, 30 cs.; Antwerp, Belgium, 122 cs.; Algoa Bay, Africa, 1,020 cs.; Delagoa Bay, Africa, 53 pa.; Glasgow, Scotland, 544 cs.; Georgetown, Br. Guiana, 59 cs.; Hull, England, 551 cs.; Hamilton, W. I., 15 pa.; Liverpool, England, 625 cs.; London, England, 772 cs.; Macoris, S. D., 33 cs.; Melbourne, Australia, 41 cs.; Paramaribo, Dth. Guiana, 37 cs.; Port Cabello, Venezuela, 42 cs.; Port Antonio, W. I., 76 cs.; Singapore, Straits Settlement, 41,669 lbs.; Vera Cruz, Mexico, 104 cs.

EXPORTS OF PROVISIONS

Exports of hog products for the week ending May 3, 1913, with comparative tables:

To—	Week ending May 3, 1913.	Week ending May 4, 1912.	From Nov. 1, '12, to May 3, 1913.
	1913.	1912.	1913.
United Kingdom..	352	370	10,317
Continent	383	356	7,634
So. & Cen. Am....	160	280	11,206
West Indies	1,443	460	29,231
Br. No. Am. Col..	240	1,351	8,440
Other countries	42
Total	2,587	2,767	66,960

MEATS, LBS.			
United Kingdom..	5,706,300	8,490,525	154,009,546
Continent	507,450	982,000	23,555,175
So. & Cen. Am....	261,350	113,125	3,171,625
West Indies	244,000	318,625	6,037,604
Br. No. Am. Col..	5,200	24,075
Other countries	2,800	1,450,525
Total	7,019,100	9,912,275	188,358,550

LARD, LBS.			
United Kingdom..	5,384,456	5,780,700	140,468,599
Continent	3,978,650	3,210,600	129,939,418
So. & Cen. Am....	707,200	507,500	14,901,300
West Indies	580,000	691,000	22,667,605
Br. No. Am. Col..	7,470	177,200	541,512
Other countries ..	151,100	1,341,300
Total	10,809,476	10,457,000	309,859,734

RECAPITULATION OF THE WEEK'S EXPORTS.			
	Pork, bbls.	Meats, lbs.	Lard, lbs.
New York	1,826	3,030,425	6,674,300
Boston	11	591,675	1,415,176
Philadelphia	359,000
New Orleans	750	220,000	1,284,000
Galveston	61,000
St. John, N. B.	2,376,000	634,000
Portland, Me.	681,000	124,000
Mobile	120,000	280,000
Total week	2,587	7,019,100	10,809,476
Previous week ..	3,294	6,685,575	11,519,600
Two weeks ago ..	2,318	5,687,325	12,146,656
Cor week last y'r	2,767	9,912,275	10,457,000

COMPARATIVE SUMMARY OF EXPORTS.			
	From Nov. 1, '12, to May 3, '13.	Same time last year.	Decrease.
Pork, lbs.	13,392,000	14,384,800	992,800
Meats, lbs.	188,358,550	208,749,098	20,390,548
Lard, lbs.	309,859,734	324,704,947	14,845,213

EXPORTS SHOWN BY STEAMERS.

Exports of commodities from New York to foreign ports for the week ending Thursday, May 1, 1913, as shown by Williams & Terhune's report, are as follows:

Steamer and Destination.	Bacon		Cottonseed		Tallow		Beef		Pork		Lard	
	Cake. Bags.	Oil. Bbls.	Butter. Pkgs.	Hams. Boxes.	Tallow. Pkgs.	Beef. Pkgs.	Pork. Bbls.	Tes.	Lard. Pkgs.			
Celtic, Liverpool	668	951	156	94	314	7806			
Minnetonka, London	675	237	37	210	9875			
New York, Southampton	315	2000			
Oceanic, Southampton	25	225			
Cavours, Manchester	499	44	150	8599			
Buffalo, Hull	125	452	5	490	2885			
Columbia, Glasgow	1161	72	95	60	700			
Pennsylvania, Hamburg	4400	57	100	50	25	155	2198			
Kaiserin Aug. Vict., Hamburg	125	1685	4950			
Potsdam, Rotterdam	12748	20	75	521	8730			
Finland, Antwerp	8921	265	93	10	25			
Kaiser Wilhelm II, Bremen	25			
Barbarossa, Bremen	320			
Niagara, Havre	2137	150	10			
La Touraine, Havre	100			
Madonna, Marseilles	1118	23	400	12	30	20			
Polonia, Mediterranean	3805			
Koenig Albert, Mediterranean	1095	95	30	1050			
Saxonia, Mediterranean	1401	10	25			
Total	29992	7827	3728	556	350	319	3795	49358			

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TALLOW, STEARINE, GREASE and SOAP

WEEKLY REVIEW

TALLOW.—It was not difficult for those in need of stock to secure supplies to last them for a short time. The undertone in the local tallow market is still largely steady, with prices inclined to sag. Business was a shade more active, but on the whole demand was quiet during the past week, and this accounts for the heaviness, which is generally admitted. In most instances the better grades of tallow are held with less energy than others, but even here buyers' views were acceded to. Conservatism dominates. There is very little export business. The London auction sale did not serve to stimulate interest in the market. There were 1,304 casks offered for sale, of which only about half was unsold, prices being unchanged from those of the previous week. London prices on Thursday showed a loss of 1 to 2 shillings, due evidently to a vision of quotations. Shipments of tallow to the other side, on old contracts, are limited, confirming recent statements of a diminution in the export demand. A more favorable political situation in Europe is bound to have a sentimental effect, but there are still important factors which prevent foreigners from taking substantial quantities. Fortunately, the production of tallow in this country is light which, of course, in a measure, is a sustaining influence. Last sales of prime city were at 6½c., and of city specials at 7c., the market being nominal at these figures at present.

OLEO STEARINE.—Inquiry is perfunctory, and small further concessions will have to be made, it seems, to entice buyers. Oleo stearine is now quoted at 10¼c. nominal. Compounders appear to have supplied themselves with their urgent requirements.

SEE PAGE 30 FOR FRIDAY'S MARKETS.

NEATSFOOT OIL.—The situation of the market is very quiet. Prices showed slight changes and the tone of the market is barely steady. Quotations: For 20 colt test, 97c. @ \$1; 30 do., 88c.; 40 do., water white, 81¢@83c.; prime, 64c.; low grade off yellow, 60c.

GREASE.—The market is lower to sell, with light demand. Business is limited and to sell concessions are necessary, without attracting much interest. Yellow, 5½¢@6c.; bone, 5¼¢@5½c.; house, 5½¢@6c.

OLEO OIL.—The market continues quiet and about steady. Sales for the week were about 600 hds. in Rotterdam at 66 florins. Extras are quoted at New York at 11½c.; and 66 florins in Rotterdam.

COCOANUT OIL.—The market is dull and about steady. Trade is slow and buyers are generally conservative, awaiting developments. Quotations: Cochin, 10½¢@10¾c.; arrival, 10½c.; Ceylon, 10¢@10¼c.; shipments, 9¼¢@10c.

CORN OIL.—The market is very quiet, with prices showing a steady tone. Prices are quoted at \$5.80@5.90 in car lots.

SOYA BEAN OIL.—The market continues nominal, with no interest shown. Spot is quoted at 6¢@6¼c., while shipment oil is 6c.

PALM OIL.—The demand is slow. Dealers are somewhat uncertain as to the effect of tariff legislation and are pursuing a very cautious policy. Prime red spot, 6½¢@6¾c.; do. to arrive, 6½¢@6¾c.; Lagos, spot, 7¼¢@7½c.; to arrive, 7c.; palm, kernel, 10¢@10¼c.; shipment, 9¼c.

GREEN AND SWEET PICKLED MEATS.

(Special Report to The National Provisioner from The Davidson Commission Co.)

Chicago, May 7.—Quotations on green and sweet pickled meats, f. o. b. Chicago, loose, are as follows:

Regular Hams—Green, 8@10 lbs. ave., 15¼c.; 10@12 lbs. ave., 14½c.; 12@14 lbs. ave., 14½¢@14¾c.; 14@16 lbs. ave., 13½¢@14c.; 18@20 lbs. ave., 13½¢@14c. Sweet pickled, 8@10 lbs. ave., 15c.; 10@12 lbs. ave., 14½c.; 12@14 lbs. ave., 14¢@14½c.; 14@16 lbs. ave., 13¼¢@13¾c.; 18@20 lbs. ave., 13¼¢@14¼c.

Skinned Hams—Green, 14@16 lbs. ave., 15¼c.; 16@18 lbs. ave., 15¼c.; 18@20 lbs. ave., 15¼c.; 22@24 lbs. ave., 14¾c. Sweet pickled, 14@16 lbs. ave., 15¢@15½c.; 16@18 lbs. ave., 15¢@15½c.; 18@20 lbs. ave., 15¢@15½c.; 22@24 lbs. ave., 14¾¢@14¾c.

New York Shoulders—Green, 10@12 lbs. ave., 11¼c. Sweet pickled, 10@12 lbs. ave., 11c.

Picnic Hams—Green, 5@6 lbs. ave., 10½c.; 6@8 lbs. ave., 9½¢@10c.; 8@10 lbs. ave., 9½c.; 10@12 lbs. ave., 9¼c. Sweet pickled, 5@6 lbs. ave., 10¼¢@10½c.; 6@8 lbs. ave., 9¼c.; 8@10 lbs. ave., 9¼¢@9½c.; 10@12 lbs. ave., 9¢@9½c.

Clear Bellies—Green, 6@8 lbs. ave., 18c.; 8@10 lbs. ave., 17¢@17½c.; 10@12 lbs. ave., 15¼¢@16c.; 12@14 lbs. ave., 14¼¢@14½c. Sweet pickled, 6@8 lbs. ave., 17¢@17½c.; 8@10 lbs. ave., 16¢@16½c.; 10@12 lbs. ave., 14½¢@14¾c.; 12@14 lbs. ave., 13½¢@13¾c.

OCEAN FREIGHTS.

	Liverpool. Per Ton.	Glasgow. Per Ton.	Hamburg. Per 100 lbs.
Beef, per tierce	20/	22/6	@82c.
Oil Cake	16c.	20c.	@26c.
Bacon	20/	22/6	@32c.
Lard, tierces	20/	22/6	@32c.
Cheese	25/	30/	@50c.
Canned meats	20/	22/6	@32c.
Butter	30/	30/	@50c.
Tallow	20/	22/6	@32c.
Pork, per barrel	20/	22/6	@32c.

CHICAGO FERTILIZER MARKETS.

(Special Report to The National Provisioner from The Davidson Commission Co.)

Chicago, May 7, 1913.—The situation on animal ammoniates is about unchanged from last week. Blood for prompt shipment is held at \$2.75 to \$2.80, regular ground tankage \$2.55 to \$2.60 and 10c., with very little business being done, except for local Western mixers, and some little demand from the East for small lots. There is some inquiry for summer deliveries of blood from the East, but Southern buyers are paying no attention to futures, either blood or tankage, just yet. A few of the producers are inclined to sell moderate amounts ahead at 5c. to 10c. per unit reduction on blood, and about 5c. off on tankage, while others are firm in their views and decline to make offerings for future at any price just now.

Low-grade tankage is pretty well cleaned up and producers are not inclined to offer except at full prices for present and near future shipments, though some fair amounts of renderer's low-grade tankage is being offered for the summer months at prices a shade below their previous quotations. The general situation is one of confidence in fair prices for the coming season, and sellers are inclined to wait for buyers to become more anxious before they attempt to market their new season's production. (Complete quotations will be found on page 37.)

WHY YOU SHOULD KEEP A FILE.

In connection with the practical trade information published every week on page 18, The National Provisioner is frequently in receipt of letters from subscribers who recall having seen something interesting or important in a previous issue of this publication, but they have mislaid the copy and want the information repeated. The National Provisioner offers the suggestion that if every interested subscriber would keep a file of The National Provisioner he would be able to look up a reference at once on any matter which might come up, and thus avoid delay. A carefully-arranged index of the important items appearing in our columns is published every six months, and with this and a binder, which The National Provisioner will furnish, the back numbers of the papers may be neatly kept and quickly referred to for information.

The binder is new, and is the handiest and most practical yet put on the market, and it costs less than the old binder, too! It is finished in vellum de luxe and leather, with gold lettering, and sells for \$1. It may be had upon application to The National Provisioner, 116 Nassau street, New York.

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TEXAS CRUSHERS' CONVENTION.

The annual convention of the Texas Cotton Seed Crushers' Association took place at San Antonio, Texas, this week. The local committees had prepared an elaborate programme, which was successfully carried out in every particular, and the meeting went on record as a typically successful Texas gathering.

It was the largest convention in the history of the organization. Reports of officers were read and committees appointed at the opening day's session. The convention wired strong protests to the United States Senate Committee urging against taking from the free list camel hair press cloth, placed there by the House in passing the Underwood bill. The resolutions charge the manufacturers of press cloth with actively endeavoring to have this done, as they would profit by it.

TEXAS COLD PRESS OIL MEETING.

The Western Cotton Seed Crushers' Association, which is made up of millers using the cold press method, met at San Antonio on May 9 and 10, in conjunction with the meeting of the Texas Cotton Seed Crushers' Association. There was a large attendance of members from Texas and Oklahoma, and they participated in the good time prepared for the Texas crushers by the local committees. There was an excellent spirit of co-operation and friendship manifested between the two organizations.

PLANS FOR CRUSHERS' CONVENTION.

The plans for the annual convention of the Inter State Cotton Seed Crushers' Association at Chicago on June 23, 24 and 25 are well under way. Headquarters have been located at the La Salle Hotel, famous in the past for its entertainment of packers' conventions, and where the crushers can be royally entertained. The Chicago committee of arrangements for the convention has been completed as follows: F. C. Caldwell, chairman; E. E. Chandler, Armour & Company; Chas. A. Sterne, Sterne & Son Company; J. F. Smith, Swift & Company; Walter R. Kirk; F. W. Dewson, L. C. Ehle Oil Mills; C. A. Jennings, American Cotton Oil Company.

FOREIGN COMMERCIAL EXCHANGE.

New York, May 9.—Foreign commercial exchange rates were quoted today as follows:

London—		
Bankers' 60 days.....	4.8290@4.83	
Demand sterling.....	4.8625@4.8630	
Paris—		
Commercial, 90 days....	5.24%—3.32@5.24%—1.16	
Commercial, 60 days....	5.23% @ 5.23%+1.16	
Commercial, sight.....	5.19% @ 5.19%+1.16	
Berlin—		
Commercial, 90 days....	93% @ 93%	
Commercial, 60 days....	94 13-16 @ 94%	
Commercial, sight.....	95 1-16 @ 95 1-16+1.32	
Antwerp—		
Commercial, 60 days....	5.26% @ 5.26%+1.16	
Amsterdam—		
Commercial, 60 days....	39% @ 39%+1.32	

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COTTON OIL CABLE MARKETS

Hamburg.

(By Cable to The National Provisioner.)

Hamburg, May 9.—Market dull. Quotations: Choice summer white oil, 73 marks; butter oil, 72 3/4 marks; summer yellow, 68 marks.

Rotterdam.

(By Cable to The National Provisioner.)

Rotterdam, May 9.—Market dull. Quotations: Summer yellow, 39 3/4 florins; choice summer white, 42 1/2 florins, and butter oil, 42 florins.

Antwerp.

(By Cable to The National Provisioner.)

Antwerp, May 9.—Market dull. Quotations: Summer yellow, 83 francs.

Marseilles.

(By Cable to The National Provisioner.)

Marseilles, May 9.—Market dull. Quotations: Prime summer yellow, 83 1/2 francs; prime winter yellow, 85 1/2 francs; choice summer white oil, 87 francs.

Liverpool.

(By Cable to The National Provisioner.)

Liverpool, May 9.—Market easy. Quotations: Prime summer yellow, 33 3/4 s.; summer yellow, 33s.

SOUTHERN MARKETS

Columbia.

(Special Wire to The National Provisioner.)

Columbia, S. C., May 8.—Crude cottonseed oil, 43 1/2 c. bid nominally; stocks in this territory practically exhausted.

Atlanta.

(Special Wire to The National Provisioner.)

Atlanta, Ga., May 8.—Crude cottonseed oil steady at 44c. for basis prime. Prime meal very strong at \$27@28, f. o. b. mills. Hulls scarce at \$12, Atlanta, loose.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., May 8.—Cottonseed oil market firm; prime crude, 45 3/4 c. Prime 8 per cent. meal scarce at \$28@28.25 per short ton. Hulls steady at \$9@9.25, loose.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, May 1.—Latest quotations on chemicals and soapmakers' supplies are reported as follows: 74 or 76 per cent. caustic soda, \$1.60@1.75 basis 60 per cent.; 60 per cent. caustic soda, \$1.90 per 100 lbs.; 98 per cent. powdered caustic soda in bbls., 2 1/2 @ 2 3/4 c. per lb.; 58 per cent. soda ash, 80@90c. basis 48 per cent.; 48 per cent. carbonate soda ash, 95c. per 100 lbs.; talc, 1 1/4 @ 1 3/4 c. per lb.; silicex, \$15@20 per ton of 2,000 lbs.; marble flour, \$8 per ton of 2,000 lbs.; silicate soda, 90c. per 100 lbs.; chloride of lime in casks, 1 1/2 c., and in bbls., 2c. per lb.; carbonate of potash, 4@4 1/4 c. per lb.; electrolytic caustic potash, 90@92 per cent., at 4 1/4 @ 5c. per lb.

Benin palm oil in casks, 6 1/2 @ 6 3/4 c. per lb.; genuine Lagos palm oil in casks, 7 1/4 c. per lb.; clarified palm oil in bbls., 7 1/2 c. per lb.; palm kernel oil in casks, 10@10 1/4 c. per lb.; green olive oil, 78c. per gal.; yellow olive oil, 87 1/2 @ 90c. per gal.; green olive oil foots, 7 1/4 @ 8c. per lb.; peanut oil, 65@75c. per gal.; Ceylon coconut oil, 10@10 1/4 c. per lb.; Cochin coconut oil, 10 1/2 @ 11c. per lb.; cottonseed oil, 7.15@7.25c. per lb.; corn oil, 5.85@5.95c. per lb.; Soya bean oil, 6@6 1/4 c. per lb.

Prime city tallow, 6 1/4 c. per lb.; oleo stearine, 10 1/2 @ 10 3/4 c. per lb.; house grease, 5 1/4 @ 6c. per lb.; brown grease, 5 1/4 @ 5 1/2 c. per lb.; yellow packer's grease, 5 1/2 @ 5 3/4 c. per lb.

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COTTONSEED OIL

WEEKLY REVIEW

THE NATIONAL PROVISIONER is official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association, and the Mississippi Cottonseed Crushers' Association.

Market Quiet—Price Changes Small—Consuming Inquiry Limited—Actual Oil Well Held—Speculation Listless—Cotton Prospects Mixed, but Hopeful.

Greater timidity was shown by speculative interests concerned in the cottonseed oil market during the past week. Furthermore, the anxiety on the part of consumers to secure supplies was also absent, thus making for a period of quietude and limited fluctuations. This was made possible by the fact that holders of actual oil were not in a position whereby they were forced to liquidate. A waiting attitude is now being practiced, but it is not believed that the remainder of the season will be without interest as there is much in the situation which may have material effect on the price list. Sentiment just now is quite mixed, but the undercurrent of bullishness which was recently perceived and frequently commented upon, has not been entirely dissipated.

There are some interests who are confident of higher level of quotations in the very near future, but in these circles it has been stated that no advance of moment will occur until the speculative long account overhanging the market will have been liquidated. Undoubt-

edly the long account has been reduced and it is also a fact that shorts have pretty well covered, but apart from this, shrewd judges are imbued with the idea that there is still oil held by people not in a position or, at least, not anxious to accept delivery while this oil is owned by refiners who, of course, are not easily intimidated or "squeezed."

Apart from this feature of the market, which can easily be subordinated to others which may develop in the very near future, the position of the oil market is looked upon with favor. Crude remaining at the south is seldom spoken of, and now many take the stand that the oil in the country does not comprise a burdensome quantity. Of course, refiners hold a fair amount against their prospective summer trading. This, of course, has probably been hedged in the future market or in some way or other. In other words a betterment in the consuming trade would necessitate the undoing of hedges by distributing concerns, and this is what some of the present speculative holders of contracts are counting on. Apparently it is their belief that this revival in trade inquiry will take place before July tender day and therefore, their position as holders of contracts is not seriously jeopardized at the moment. Obviously, if it should transpire that there is enough oil to go around and the cotton crop

promises very good so as to deter consumers in carrying over supplies, there could easily be moderate deliveries of oil on the local future market such as happened in the closing months of last season, when the market suffered acute depression.

Buying of oil by users was limited to small quantities during the week. Several concerns reported occasional sales of the better grades for bakers' supplies, but on the whole the demand did not seem sufficient to warrant distinction. Compounders assert that they are well sold ahead, but are behind in their deliveries, which seems to militate against fresh buying. Foreign demand continues inconspicuous, but the shipments from week to week suggest that the prospects favor a very fair year as far as export business is concerned. It is not likely, however, that the more tranquil European political situation will result in a revival, at least not in the immediate future, as there is an underlying feeling of caution at many of the industrial centers of Europe, according to well informed authorities. This, it is claimed, is likely to be manifest for some time. Latterly, the monetary conditions the world over are not indicative of confidence.

The trade received advices during the week of offerings of new crop crude, but deductions to be drawn from these are not conclusive, as the attitude of the south in selling its new production will be governed largely by the prospects of the crop. Some offerings, nevertheless, of August and September crude, were

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had from Texas, on a basis only a few points above the future market. The latest information from the south would lead to the impression that the crop is already receiving the inevitable setbacks, but thus far there does not seem to be any cause for alarm. The acreage increase is not as large as previously expected, judging by the private estimates, but the area may easily be reported from 3 to 4 per cent over last season's. Good warm rains are desired over most of the producing area, as from scattered sections, particularly the east, there have been complaints of poor seed germination owing to cool nights and irregular moisture. On the other hand, there were copious rains in parts of Texas and Oklahoma during the week which were of benefit, and in other sections field work was vigorously pushed. Moreover, dry weather in the Atlantic belt following the April showers may tend to give the plant a good top root, fortifying it against later unsuitable conditions.

Closing prices, Saturday, May 3, 1913.—Spot, \$6.82@6.95; May, \$6.85@6.86; June, \$6.90@6.94; July, \$6.96@6.97; August, \$7.01@7.02; September, \$7.02@7.03; October, \$6.68@6.71; November, \$6.40@6.41; December, \$6.30@6.33. Futures closed at unchanged to 2 decline. Sales were: May, 1,300, 6.86@6.85; July, 2,300, \$6.98@6.96; August, 2,600, \$7.04@7.02; September, 900, \$7.04@7.03; Total sales, 7,600 bbls. Good off, \$6.70@6.87; off, \$6.50@6.85; reddish off, \$6.35@6.80; winter, \$7.00@7.90; summer, \$7.00@7.90; prime crude, S. E., \$5.94@6.00; prime crude, Valley, \$6.00 nom.; prime crude, Texas, \$5.80 nom.

Closing prices, Monday, May 5, 1913.—Spot, \$6.90@7.00; May, \$6.90@6.92; June, \$6.93@6.95; July, \$6.99@7.00; August, \$7.03@7.05; September, \$7.04@7.05; October, \$6.70@6.73; November, \$6.40@6.42; December, \$6.30@6.34. Futures closed at unchanged to 5 advance. Sales were: May, 2,900, \$6.92@6.85; July, 2,600, \$7.00@6.95; August, 3,200, \$7.04@7.01; September, 400, \$7.03; October, 300, \$6.70. Total sales, 9,400 bbls. Good off,

\$6.75@6.90; off, \$6.60@6.87; reddish off, \$6.40@6.75; winter, \$7.10@6.80; summer, \$7.10@8.00; prime crude, S. E., \$6.00 nom.; prime crude, Valley, \$6.00 nom.

Closing prices, Tuesday, May 6, 1913.—Spot, \$6.80@6.96; May, \$6.87@6.90; June, \$6.88@6.93; July, \$6.93@6.95; August, \$6.99@7.00; September, \$7.00@7.01; October, \$6.65@6.68; November, \$6.37@6.40; December, \$6.25@6.33. Futures closed at 3 to 6 decline. Sales were: May, 400, \$6.92@6.88; July, 2,800, \$7.00@6.94; August, 3,100, \$7.05@7.00; September, 4,100, \$7.07@7.00; October, 200, \$6.68@6.67. Total sales, 10,600 bbls. Good off, \$6.65@6.88; off, \$6.50@6.87; reddish off, \$6.30@6.75; winter, \$7.00@7.80; summer, \$7.00@8.00; prime crude, S. E., \$6.00 nom.

Closing prices, Wednesday, May 7, 1913.—Spot, \$6.90@6.95; May, \$6.90@6.91; June, \$6.91@6.94; July, \$6.95@6.96; August, \$7.01@7.03; September, \$7.02@7.03; October, \$6.70@6.71; November, \$6.42@6.44; December, \$6.32@6.35. Futures closed at 2 to 7 advance. Sales were: May, 300, \$6.90; July, 2,900, \$6.97@6.93; August, 2,800, \$7.02@6.99; September, 2,000, \$7.03@6.99; October, 300, \$6.70@6.68; November, 700, \$6.44@6.40. Total sales, 9,000 bbls. Good off, \$6.75@6.89; off, \$6.60@6.85; reddish off, \$6.35@6.80; winter, \$7.00@8.00; summer, \$7.00@8.00; prime crude, S. E., \$6.00 nom.

Closing prices, Thursday, May 8, 1913.—Spot, \$6.90@7.05; May, \$6.92@6.94; June, \$6.91@6.93; July, \$6.96@6.97; August, \$7.01@7.03; September, \$7.02@7.04; October, \$6.70@6.73; November, \$6.40@6.44; December, \$6.30@6.38. Futures closed 2 advance to 2 decline. Sales were: May, 300, \$6.93@6.90; July, 1,500, \$6.97@6.95; August, 400, \$7.02@7.01; September, 500, \$7.03@7.02; October, 600, \$6.72@6.70. Total sales, 3,300 bbls. Good off, \$6.75@6.96; off, \$6.65@6.90; reddish off, \$6.40@6.85; winter, \$7.00@7.80; summer, \$7.00@8.00; prime crude, S. E., \$6.00 nom.

SEE PAGE 39 FOR FRIDAY'S MARKETS.

COTTONSEED OIL EXPORTS

Exports of cottonseed oil reported for the week up to May 8, 1913; for the period since September 1, 1912, and for the same period last year, were as follows:

From New York.

Port.	For week.	Since Sept. 1, 1912.	Same period, 1911-1912.
Bbls.	Bbls.	Bbls.	Bbls.
Aarhus, Denmark	—	—	25
Aberdeen, Scotland	—	—	78
Acajutla, Salvador	—	48	234
Accra, W. Africa	—	—	100
Adelaide, Australia	—	9	—
Alexandretta, Syria	—	—	18
Alexandria, Egypt	—	—	4,864
Algiers, Algeria	—	—	298
Algoa Bay, Africa	—	404	281
Amapola, Honduras	—	—	19
Amsterdam, Holland	—	—	627
Ancona, Italy	—	—	2,950
Antigua, W. I.	—	—	80
Antilla, W. I.	—	19	50
Antofagasta, Chile	—	—	35
Antwerp, Belgium	—	3,285	6,841
Arendal, Norway	—	—	50
Arica, Chile	—	234	168
Asuncion, Paraguay	—	—	17
Auckland, N. Z.	—	55	704
Aux Cayes, Haiti	—	6	4
Asua, W. I.	—	—	244
Bahia, Brazil	—	—	400
Bahia Blanca, A. R.	122	422	172
Barbados, W. I.	19	2,133	598
Barl, Italy	—	—	161

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C. L. WIDNEY, Sales Manager

The Procter & Gamble Co.

Refiners of All Grades of

COTTONSEED OIL

Jersey Butter Oil
Boreas, Prime Winter Yellow
Venus, Prime Summer White

Marigold Cooking Oil
White Clover Cooking Oil
Puritan Salad Oil

Offices: Cincinnati, Ohio

Refineries:

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KANSAS CITY, KAN.
MACON, GA.

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NEW YORK CITY

EXPORTERS

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**SOLICITED
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COTTON SEED OIL

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SPOT AND FUTURE DELIVERY

WE ISSUE THE ONLY DAILY PRINTED MARKET LETTER ON COTTON SEED OIL IN THIS COUNTRY. SENT FREE OF CHARGE TO OUR REGULAR CUSTOMERS.

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WE ARE SELLING AGENTS FOR
THE PORTSMOUTH COTTON OIL REFG. CORP. OF PORTSMOUTH, VA. — AND — THE GULF & VALLEY C. O. COMPANY, LTD., OF NEW ORLEANS, LA.

WILL BE PLEASED TO QUOTE PRICES ON ALL GRADES OF REFINED COTTON SEED IN BARRELS OR LOOSE IN BUYERS OR SELLERS TANK CARS, F.O.B. REFINERY OR DELIVERED ANYWHERE IN THIS COUNTRY OR EUROPE.

Barranquilla, Colombia	—	5	—	La Plata, A. R.	—	450	40	Belfast, Ireland	—	150	380
Belra, Africa	—	4	400	Las Palmas, Salvador	—	25	—	Bremen, Germany	—	110	1,160
Belrut, Syria	—	—	24	La Union, Salvador	—	43	—	Bristol, England	—	—	50
Belize, Br. Honduras	47	—	—	Leghona, Italy	—	—	6,065	Buenos Aires, A. R.	—	425	—
Bergen, Norway	—	1,685	—	Leipalg, Germany	—	—	100	Christiania, Norway	—	8,760	10,300
Birkenhead, England	—	100	—	Leith, Scotland	—	—	88	Colon, Panama	—	509	50
Bordeaux, France	—	1,050	1,830	Liverpool, England	432	14,630	29,243	Copenhagen, Denmark	7	—	—
Braila, Roumania	—	—	700	London, England	500	16,505	7,179	Genoa, Italy	—	275	925
Bremen, Germany	—	250	1,275	Macoris, S. D.	—	37	601	Glasgow, Scotland	200	700	2,825
Bristol, England	—	100	50	Malmö, Sweden	—	—	350	Gothenberg, Sweden	—	3,200	1,350
Buenos Aires, A. R.	19,467	18,988	—	Malta, Island of	—	—	2,477	Hamburg, Germany	—	5,731	21,421
Carlo, Egypt	—	—	434	Manchester, England	125	10,749	6,373	Havana, Cuba	265	3,279	1,496
Camaquey	—	—	34	Manilla, P. I.	—	—	9	Havre, France	—	300	3,715
Cape Haytian, Haiti	—	5	9	Maracaibo, Venezuela	—	—	—	Kingston, W. I.	—	85	100
Cape Town, Africa	50	1,078	1,558	Marseilles, France	—	21,450	22,210	Liverpool, England	—	800	23,887
Cardenas, Cuba	—	55	14	Martinique, W. I.	—	1,163	3,662	London, England	—	425	14,388
Cartagena, Colombia	—	357	—	Matanzas, W. I.	202	35	72	Manchester, England	—	2,425	2,075
Casablanca, Venezuela	—	—	290	Melbourne, Australia	—	98	211	Marseilles, France	—	1,260	5,800
Cavala, P. I.	—	—	25	Mersina, Turkey	—	—	71	Port Limon, C. R.	—	—	—
Cayenne, Fr. Guiana	—	1,103	552	Monte Cristi, S. D.	—	927	—	Progreso, Mexico	200	1,770	715
Ceara, Brazil	—	—	19	Montego Bay, W. I.	—	15	52	Rotterdam, Holland	2,215	61,867	135,750
Christiania, Norway	—	1,480	5,049	Montevideo, Uruguay	724	5,486	6,912	Stavanger, Norway	—	945	1,040
Cienfuegos, Cuba	—	32	170	Moyaguez	—	—	156	Tampico, Mexico	—	40	330
Christiansund, Norway	—	—	100	Naples, Italy	—	2,076	6,213	Trieste, Austria	—	—	320
Ciudad Bolivar, Venezuela	—	18	—	Newcastle, England	—	—	213	Vera Cruz, Mexico	—	1,118	1,406
Colon, Panama	26	1,744	1,633	Norrköping, Sweden	—	—	60	Total	2,889	97,034	240,400
Constantinople, Turkey	—	200	13,916	Novitas, Cuba	—	133	19	From Galveston.			
Constanta, Roumania	—	—	100	Oran, Algeria	—	—	1,926	Antwerp, Belgium	—	—	2,330
Copenhagen, Denmark	—	9,115	7,962	Panama, Panama	—	—	610	Bremen, Germany	—	—	1,212
Corinto, Nicaragua	—	5	73	Pandema, Asia	—	—	38	Copenhagen, Denmark	—	450	—
Cork, Ireland	—	—	400	Para, Brazil	—	9	45	Genoa, Italy	—	—	50
Corral	—	—	207	Paramaribo, Dutch Guiana	—	—	7	Hamburg, Germany	—	250	2,748
Cristobal, Panama	—	—	321	Pasto, Colombia	—	—	325	Havana, Cuba	—	—	100
Cucuta, Colombia	—	3	10	Patras, Greece	—	—	10	Manchester, England	—	—	997
Curacao, Leeward Islands	—	74	85	Pernambuco, Brazil	—	3,109	30	Manzanilla, Cuba	—	—	125
Danzig, Germany	—	—	30	Piraeus, Greece	—	—	127	Rotterdam, Holland	—	5,342	9,950
Delegatch, Turkey	—	5	206	Plantania	—	3	5	Tampico, Mexico	—	—	500
Delmas, Br. Africa	—	2,007	1,916	Port Antonio, W. I.	2	317	14	Vera Cruz, Mexico	—	3,245	450
Demerara, Br. Guiana	—	—	62	Port au Prince, C. A. I.	—	127	369	Total	—	10,909	16,840
Dominica, W. I.	—	620	62	Port Barrios, C. A. I.	—	14	59	From Baltimore.			
Drontheim, Norway	—	—	210	Port Limon, C. R.	9	403	555	Antwerp, Belgium	—	—	2,100
Dublin, Ireland	—	—	3,194	Port of Spain, W. I.	—	—	11	Bremerhaven, Germany	—	—	180
Dunedin, N. Z.	—	—	9	Port Said, Egypt	—	—	500	Christiana, Norway	—	900	50
Dunkirk, France	—	425	—	Porto Cortez, Honduras	—	—	7	Constanta, Roumania	—	—	750
Falmouth	31	31	—	Preston, England	—	—	25	Gothenberg, Sweden	—	200	—
Fiume, Austria	—	—	925	Progreso, Mexico	—	64	—	Hamburg, Germany	—	1,000	3,001
Fredericksbal, Norway	—	—	105	Puerto Padre	—	130	—	Havre, France	—	3,480	—
Fremantle, Australia	—	977	—	Puerto Plata, S. D.	—	16	621	Liverpool, England	—	400	150
Gatiza, Roumania	—	—	6,535	Punta Arenas, C. R.	—	16	460	London, England	—	255	—
Gallipoli, Turkey	—	—	150	Ravenna, Italy	—	1,825	—	Malta, Island of	—	125	400
Genoa, Italy	250	39,111	26,755	Rio Janeiro, Brazil	130	4,608	2,847	Rotterdam, Holland	—	6,550	955
Gibraltar, Spain	—	—	150	Rodosto, A. R.	—	—	735	Total	—	12,105	7,841
Glasgow, Scotland	—	3,930	4,974	Rosario, A. R.	—	—	666	From Philadelphia.			
Gonaives, Haiti	—	—	4	Rotterdam, Holland	390	43,900	40,192	Hamburg, Germany	—	273	440
Gothenberg, Sweden	—	—	1,908	St. Croix, W. I.	—	—	5	Liverpool, England	—	763	3,283
Grand Papo	—	—	76	St. Johns, N. F.	—	—	96	London, England	—	250	—
Grenada, W. I.	—	22	83	St. Kitts, W. I.	—	413	106	Rotterdam, Holland	—	—	435
Guadeloupe, W. I.	—	736	1,804	St. Marc, Haiti	—	—	3	Total	—	—	1,288
Guaymas, P. R.	—	16	—	St. Thomas, W. I.	—	379	29	From Savannah.			
Guantanamo, Cuba	—	15	53	Salonica, Turkey	—	—	430	Antwerp, Belgium	—	—	1,983
Hamburg, Germany	133	11,195	3,071	Sanchez, S. D.	90	965	36	Bremen, Germany	—	—	102
Havana, Cuba	10	2,012	736	San Domingo, S. D.	—	314	948	Hamburg, Germany	—	604	9,777
Havre, France	—	13,960	9,257	San Juan, P. R.	67	476	—	Havre, France	—	—	5,706
Helsingfors, Finland	—	—	20	Santa Marta, Colombia	—	13	—	Liverpool, England	—	—	26,897
Hong Kong, China	—	12	—	Santiago, Cuba	—	1,705	607	London, England	—	—	5,400
Horsens, Denmark	—	—	75	Santiago, Chile	—	—	66	Rotterdam, Holland	—	41,874	31,335
Hull, England	—	1,690	732	Santos, Brazil	—	6,590	1,280	Total	—	42,478	83,081
Iquique, Chile	—	72	94	Savanna, Colombia	—	9	6	From Newport News.			
Jacmel, Haiti	—	—	4	Sekeoldi, Africa	—	—	20	Hamburg, Germany	—	3,550	4,945
Kingston, W. I.	101	2,438	3,725	Serena, Chile	—	—	20	Liverpool, England	—	—	1,806
Kobe, Japan	—	—	6	Smyrna, Turkey	—	2,057	—	Rotterdam, Holland	1,300	4,550	7,040
Koenigsberg, Germany	—	—	145	Southampton, England	—	750	1,370	Total	1,300	8,100	13,285
Kustendji, Roumania	—	—	2,950	Stavanger, Norway	—	—	25	From Norfolk.			
Lagos, Nigeria	—	—	66	Stettin, Germany	—	—	1,005	Glasgow, Scotland	—	1,124	3,006
La Guaira, Venezuela	—	2	22	Stockholm, Sweden	—	—	575	Hamburg, Germany	—	850	1,765
La Libertad, Salvador	—	—	4	Surinam, Dutch Guiana	—	41	998	Liverpool, England	130	2,015	7,520
				Sydney, Australia	—	741	4,121	London, England	50	475	6,663
				Tampico, Mexico	—	77	21	Rotterdam, Holland	2,525	12,650	13,000
				Tanglers, Morocco	—	—	6	Total	—	2,705	16,914
				Tonsberg, Norway	—	—	150	From Mobile.			
				Trebizond, Armenia	—	—	20	Buenos Aires, A. R.	—	—	6,160
				Trieste, Austria	907	47,645	19,369	Havana, Cuba	—	—	28
				Trinidad, Island of	11	439	393	Total	—	—	6,189
				Tripoli, Tripoli	—	—	10	From New Orleans.			
				Tumaco, Colombia	—	—	88	Antwerp, Belgium	—	—	800
				Turks Island, W. I.	—	—	440	—	—	—	11,245
				Valparaiso, Chile	118	3,802	6,479				
				Venice, Italy	50	34,837	84,242				
				Vera Cruz, Mexico	7	154	290				
				Wellington, N. Z.	—	—	215				
				Yokohama, Japan	—	—	16				
				Zanzibar, Zanzibar	—	—	47				
				Total	—	4,621	355,457				

STEARINE

for all purposes. Any grade that you want.

EDIBLE AND INEDIBLE

Write for samples and prices.

JOSLIN, SCHMIDT & CO.

3223 Spring Grove Ave.

CINCINNATI, O.

From Boston.			
Canada	60	110	
Liverpool, England	887	2,400	
London, England	—	310	
Manchester, England	—	300	
Total	947	3,120	
From San Francisco.			
British East Indies	3	—	
Guatemala	3	—	
Hong Kong, China	1	—	
Mexico	100	40	
Salvador	1	—	
Yokohama, Japan	19	—	
Total	127	40	
From All Other Ports.			
Canada	3,201	60,075	121
Mexico (including overland) ..	308	34,742	43,331
Total	3,509	94,817	43,452
Recapitulation.			
From New York	4,321	355,457	381,115
From New Orleans	2,887	97,054	240,400
From Galveston	—	10,909	16,840
From Baltimore	—	12,105	7,841
From Philadelphia	—	1,226	4,158
From Savannah	—	42,478	88,081
From Newport News	1,300	8,100	13,285
From Norfolk	2,705	18,914	31,302
From Mobile	—	6,156	—
From Boston	—	947	3,120
From San Francisco	—	127	40
From all other ports	3,509	94,817	43,452
Total	14,922	646,380	824,643

YORK REFRIGERATING MACHINERY.

(Continued from page 21.)

Manhattan State Hospital, New York, N. Y., one 10-ton distilling system complete, with necessary connections to its present system.

Findlay Brewery, Toledo, Ohio, two 18" x 36" York single acting ammonia compressors with all necessary connections to replace those of another make.

Harkrider-Keith-Cook Company, Wichita Falls, Tex., one 11-ton vertical, single acting, belt driven machine, enclosed type, with high pressure side complete and direct expansion piping for produce and banana storage.

Erie Produce Company, Sandusky, Ohio; one 11-ton vertical, single acting, belt driven, enclosed type refrigerating machine.

H. D. G. Banister, Bynum, Md., one 6-ton vertical, single acting, belt driven, enclosed type refrigerating machine and high pressure side complete.

Geo. Nye Company, Springfield, Mass., two 20-ton horizontal, double acting, belt driven refrigerating machines and high pressure side.

Swift & Company, Albany, N. Y., one 20-ton horizontal, double acting, belt driven refrigerating machine and high pressure side.

Senor Braulio Novo, Batabano, Cuba, one 17-ton vertical, single acting, belt driven, enclosed type refrigerating machine, 12-ton flooded freezing system and distilling system.

Virginia Brewing Company, Roanoke, Va., two 11½" x 30" vertical, single acting York ammonia compressors, replacing those of another make.

Seamen's Church Institute of New York, N. Y., one 11-ton vertical, single acting, steam driven, enclosed type refrigerating machine, with high pressure side complete, also one shell and coil brine cooler.

Tait Brothers, Springfield, Mass., one 12-ton flooded freezing system with connections to present system.

Dickerman & Yeakley, Wagontown, Pa., one 8-ton vertical, single acting, steam driven, enclosed type refrigerating machine and high pressure side complete.

Breyer Ice Cream Company, Philadelphia, Pa., one 11-ton vertical, single acting, steam driven enclosed type refrigerating machine, with high pressure side complete.

Breyer Ice Cream Company, Hancock, Pa., one 6-ton vertical, single acting, steam driven, enclosed type refrigerating machine, with high pressure side complete.

F. L. Campbell, Philadelphia, Pa., one 8-ton vertical, single acting, steam driven, enclosed type refrigerating machine, with high pressure side complete, to be installed for Harbison's Dairies, Frenchtown, N. J.

Dickerman & Yeakley, Philadelphia, Pa., one 8-ton vertical, single acting, steam driven, enclosed type refrigerating machine, with high pressure side complete.

Faulkner Packing Company, Marion, Ind.,

one 4-ton vertical, single acting, belt driven, enclosed type refrigerating machine and compression side complete.

Vincennes Milk & Ice Cream Company, Vincennes, Ind., one 11-ton vertical, single acting, belt driven, enclosed type refrigerating machine and high pressure side complete.

Ellingson, Mathre & Co., Webster City, Iowa, one 8-ton vertical, single acting, belt driven, enclosed type refrigerating machine, with high pressure side complete.

Norfolk Ice Cream & Baking Company, Norfolk, Neb., one 11-ton vertical, single acting, belt driven, enclosed type refrigerating machine, with high pressure side complete.

Gladstone Hotel, Chicago, Ill., one 4-ton vertical, single acting, belt driven, enclosed type, refrigerating machine, with high pressure side complete.

Mathew Fleck, Chicago, Ill., one 4-ton vertical, single acting, belt driven, enclosed type refrigerating machine, with high pressure side complete.

Lyman Johnson, Wyandotte, Mich., one 4-ton vertical, single acting, belt driven, enclosed type refrigerating machine, with high pressure side complete.

The Isle of Pines Ice & Cold Storage Company, Neuvo Gerona, Isle of Pines, W. I.; one 11-ton vertical, single acting, belt driven, enclosed type refrigerating machine, with high pressure side complete, and one 5-ton raw water freezing system.

Merchants' Ice & Coal Company, St. Louis, Mo.; two 11-ton vertical, single acting, belt driven, enclosed type refrigerating machines, with high pressure side complete and 2" direct expansion piping for general storage.

Swift & Company, Middletown, N. Y., one 11-ton vertical, single acting, belt driven refrigerating machine, enclosed type, and high pressure side complete.

Hershey Chocolate Company, Lebanon, Pa., one 11-ton vertical, single acting, belt driven, enclosed type refrigerating machine.

The Adnabrown Hotel, Springfield, Vt., one 4-ton vertical, single acting, belt driven, enclosed type refrigerating machine, with high pressure side complete.

Hoover & Denham, Washington, D. C., one 11-ton vertical, single acting, belt driven, enclosed type refrigerating machine, with high pressure side complete.

Horton & Lewis Ice Cream Company, Sussex, N. J., two 11-ton vertical, single acting, belt driven, enclosed type refrigerating machines, with high pressure side complete, also one 6-ton freezing system.

Yenoura Ice Company, Yokohama, Japan, one 17-ton vertical, single acting, belt driven, enclosed type refrigerating machine, with high pressure side complete, and 10-ton flooded freezing system.

W. J. Rainey, Royal Works, Pa., one 2-ton vertical, single acting, belt driven, enclosed type refrigerating machine, with high pressure side complete.

M. F. Fadden, Scranton, Pa., one 11-ton flooded freezing system, with necessary connections to present plant.

Producers' Mutual Dairy Association, San Diego, Cal., one 20-ton vertical, single acting, two column, belt driven refrigerating machine, with high pressure side complete, and 10-ton freezing system.

Camden Ice & Coal Company, Camden, Ark., two 11" x 25" vertical, single acting York ammonia compressors, with all necessary fittings and connections to replace those of another make.

Santa Fe Ice Company, Cleburne, Tex., one 35-ton vertical, single acting, two column, steam driven refrigerating machine, with high pressure side complete, and one 20-ton flooded freezing system.

S. Caulfield & Sons, Toronto, Ont., one 6-ton vertical, single acting, belt driven, enclosed type refrigerating machine, with high pressure side complete and 1¼" direct expansion piping.

The Kent Company, Ltd., Montreal, Can., one 4-ton vertical, single acting, belt driven, enclosed type refrigerating machine, with high pressure side complete, and 1¼" direct expansion piping, to be installed for The Engineers' Club, Montreal, Canada.

Mahoning Supply Company, Homer City,

Pa., one 4-ton vertical, single acting, belt driven, enclosed type refrigerating machine, with high pressure side.

Speros Kosmas, Punxsutawney, Pa., one 2-ton vertical, single acting, belt driven, enclosed type refrigerating machine, with high pressure side.

Dyle & Bacalan, Paris, France, one 6-ton vertical, single acting, belt driven, enclosed type refrigerating machine, with high pressure side complete.

York Sanitary Milk Company, York, Pa., 6-ton freezing system, with all necessary connections to present plant.

R. S. Pearson, Ithaca, N. Y., one 6-ton vertical, single acting, steam driven, enclosed type refrigerating machine, with high pressure side complete, double pipe brine cooler and tank, with connections to present system.

George C. Rummel, Mercer, Pa., one 2-ton vertical, single acting, belt driven, enclosed type refrigerating machine, with high pressure side complete.

C. Van Herwarde, Passaic, N. J., one 2-ton vertical, single acting, belt driven, enclosed type refrigerating machine, with high pressure side complete.

R. & G. Corset Company, South Norwalk, Conn., one 4-ton, vertical, single acting, belt driven, enclosed type refrigerating machine, with high pressure side complete.

The Kent Company, Ltd., Montreal, Can., one 2-ton vertical, single acting, belt driven, enclosed type refrigerating machine, with high pressure side complete, to be installed for the London Sanitarium, London, Ont., Can.

Beck & Irons, Spring Lake, N. J., one 2-ton vertical, single acting, belt driven, enclosed type refrigerating machine, with high pressure side complete.

Eastman Kodak Company (camera works), Rochester, N. Y., one 6-ton vertical, single acting, belt driven, enclosed type refrigerating machine, with high pressure side complete.

Westerberg & Williams, New York, N. Y., one 20-ton vertical, single acting, single column, belt driven refrigerating machine, to be installed for United Piece Dye Works, Lodi, N. J.

Biograph Company, New York, N. Y., one 6-ton vertical, single acting, belt driven, enclosed type refrigerating machine, with high pressure side complete.

Chas. N. Thompson, Buck Hill Falls, Pa., one 11-ton vertical, single acting, belt driven, enclosed type refrigerating machine, with high pressure side complete.

Maurice Goldstein, Passaic, N. J., one 2-ton vertical, single acting, belt driven, enclosed type refrigerating machine, with high pressure side complete.

The Kent Company, Ltd., Montreal, Can., one 4-ton vertical, single acting, belt driven, enclosed type refrigerating machine, with high pressure side complete, to be installed for Swift Canadian Company, St. Catharines, Ont., Can.

The Kent Company, Ltd., Montreal, Can., one 4-ton vertical, single acting, belt driven, enclosed type refrigerating machine, with high pressure side complete, to be installed for Swift Canadian Company, Ottawa, Ont., Can.

Crystal Supply Company, Gans, Pa., one 1-ton vertical, single acting, belt driven, enclosed type refrigerating machine, with high pressure side complete.

Wm. Durling, Stockton, N. J., one ½-ton vertical, single acting, belt driven, enclosed type refrigerating machine, with high pressure side complete.

Charles F. Rantz, New Orleans, La., one 20-ton vertical, single acting, single column, belt driven refrigerating machine, with high pressure side complete and double pipe brine cooler, to be installed for Harris Ice Cream Company, New Orleans, La.

Standard Butter Company, Oswego, N. Y., one 8-ton vertical, single acting, belt driven, enclosed type refrigerating machine.

Canadian Ice Machine Company, Toronto, Ont., Can., one 11-ton vertical, single acting, belt driven, enclosed type refrigerating machine and high pressure side complete, to be installed for the Willard Chocolate Works, Toronto, Ont., Can.

HIDES AND SKINS

(DAILY HIDE AND LEATHER MARKET)

Chicago.

PACKER HIDES.—Scattering sales continue to be made and on these small transactions full prices are being secured. Values, however, on April and May salting are not on any higher level than the rates packers were securing a month or so ago for February-March salting so that tanners are able to obtain better quality hides for the same money than they were previously able to secure. Packers are still talking that there is a firmer undertone to the market and that there is a likelihood of some advances for May salting. Most of the trading this week has been with the smaller tanners. Native steers are in fair inquiry, with scattering small sales at full quotations. Prices rule at 16½c. for January, February and March salting, with Aprils bringing 16¾c., and one sale of two cars of late Aprils alone was made up to 17c., as noted recently. Texas steers are unchanged. The last sales previously noted of 15,000 heavy Texas by two packers was at 17¾c., and consisted of some late April and ahead to May 15 salting. It is now reported that some lights were included in this 15,000 sale at 17¼c., and also extremes at 16¾c. As previously noted these prices are no higher than were previously obtained for earlier salting, and were ¼c. less than the prices asked, but it is evident that packers are free sellers of Texas, as receipts of this class of cattle will begin to come forward quite freely before long. Butt brands are not confirmed as selling of late, and rule at 16½c. with up to 16¾c. asked. Colorados are quiet and not firm, as late sales have been reported of April salting at 16¼c. in moderate sized quantities, and packers have been talking 16½c. for April salting. Branded cows are unchanged at 16c. for Northern points and 16¼@16½c. asked for Fort Worth alone. Native cows are receiving some attention, and some moderate-sized sales are being made at full prices. One lot of 1,600 April heavy cows sold at 16c. Another lot of 1,000 early January light cows sold at 16c. The largest sale was 4,000 late March and April special weight 40@55-lb. light cows at 16c. Last large sales of January to May salting all weights were at 15¾c., which is still the market for these. Packers talk 16¼c. for Mays alone. Native bulls unchanged at 13½@13¾c. Branded bulls last sold at 13c. for March-April salting.

Later.—No trading reported either packers or countries, but undertone of market is considered steadier to slightly firmer on both. The "tanning packers" have been booking quite a few winter native steers to their own tanneries lately. Packers all claim to be having an active inquiry for April-May hides, all selections, but buyers' views are still under asking rates.

COUNTRY HIDES.—Some improvement in the shoe business of late followed by a slight increase in the sales of upper leather is causing dealers to feel somewhat firmer on hides, although they are not asking any higher prices than has been the case for several weeks, and these asking rates continue to be ¼@½c. above most buyers' views. Tanners are still curtailing and hope

that the decreased consumption of hides will keep prices in check as they realize that supplies are very small and that if the leather business was anywhere near normally active hide prices would probably rapidly advance. Dealers fully realize conditions as well, and are holding what few hides they have in the hope that any increase in the demand will enable them to unload at a good profit. Buffs continue quotable at 14@14¼c., as to quality, etc. Further sales are reported of two cars at 14½c., but as previously noted special conditions enter into the sales at this figure such as time considerations, special selections and other strings. On some sales of buffs at 14½c. it is understood that they were made to local tanners to be delivered in quantities of 200 or so a week with 90 days time given. Heavy cows are also quotable at 14@14¼c., but as previously noted one dealer claims to have declined a bid of 14¼c., and asks 14½c. for two cars. Quality enters largely into prices at present, and some lots may figure cheaper at 14½c. than other lots at 14@14¼c. Extremes are dull. Two cars are reported sold at 14½c., although some buyers claim that these did not bring over 14¼c., and the general opinion is that they must have been fairly good quality to bring 14½c., as buyers will not give this for mostly grubby lots. Heavy steers are quiet at 14½@14¾c. Bulls are quiet but steady around 12½c., with 12¾c. asked.

CALFSKINS.—Trade is quiet, with buyers holding off and expecting lower prices and dealers holding steady. Chicago cities are obtainable from most dealers at 19½c., but some extra choice are held at 19¾c., which was last realized for these. Most city collectors say they cannot sell under the above prices as they still have to meet competition from a certain tanner who is reported to be still paying certain local butchers 20c. green. Outside cities range 19@19¼c., some choice lots held 19¾c. Countries range 17½@18½c. Kips unchanged.

SHEEPSKINS.—There is a fairly good demand for packer shearlings at prices ranging from 45@55c., with some selected lots quoted up to 60c. Packers have recently cleaned out accumulations of wool pelts at \$1.17½@1.20 for all weights sheep and lambs.

New York.

DRY HIDES.—The market on common varieties rules unchanged with no further sales reported, and only moderate offerings on hand. Puerto Cabellos, etc., are held at the last selling price of 29c., but the last arrival of these has not been reported moved as yet. Offerings of other kinds include only small scattering lots of Central Americans, etc. The S. S. "Magdalena" brought 957 Bogotas, etc., and 200 Central Americans. Last sales of Central Americans were at 28¾c., and country Guatemalas at 29@29¼c. No trading is noted in River Plates, and the offerings of Buenos Aires, etc., continue as light as ever.

WET SALTED HIDES.—The market at the River Plate is showing a firmer tone despite the fact that the quality there is deteriorating. There was a sale of 4,000

Sansinena frigorifico steers at 19½@19 3/4-16c.; some concerns figuring the inside and others the outside price and 2,000 Sansinena cows also sold; some reporting 18¾c. and others 19c. These hides were purchased by an international concern, but it is understood are for America. It is also reported that 4,000 Argentina frigorifico steers sold at an advance over the previous sale of these. There is no trading here in Mexican or Cuban hides; prices nominal.

CITY PACKER HIDES.—There is more inquiry for hides here and the market shows a somewhat better tone. In regard to the sale of about 5,500 native steers of March and entire April salting by one packer noted recently it is reported that the price secured was 16¾c., which shows a firm tone on these if not a slight advance, as compared with recent sales of March salting alone at 16c. Another local packer has sold about 2,000 all March salting native steers at 16c. About the only variety here for which there is absolutely no interest shown is spready native steers, and these constitute the bulk of the supplies. Packers nominally talk 18c. for January to date spreads, but buyers' views are nearer 17c. than 18c.

COUNTRY HIDES.—The market rules as dull as ever, and outside of some small peddling lots moving no sales are noted. Although most asking prices for buffs are from 14¼@14½c., buyers here are not sufficiently interested to even purchase such occasional offerings as come along at 14c. Two cars of Ohio buffs are being offered here at 14c. and neither these nor a car of western Pennsylvania noted yesterday as offered at 14c. have been sold. The only trading noted here today is five different small lots of New England hides ranging in size from 150 to 400 hides each at 13c. flat in each instance. This price is the same as was last paid for little lots of New England, but the quality of the above hides was somewhat better as they consisted of hides of April to date salting.

CALFSKINS.—The market continues in the same position with no trading of account noted. Some of the dealers continue to show considerable anxiety to sell, but are apparently unable to locate any buyers who will pay the prices being talked, which range on New York Cities at \$1.80@1.82½, \$2.25@2.27½ and \$2.57½@2.60. No sales are noted of outside lots of skins.

HORSE HIDES.—The market is very dull. Prices while showing an easier tone on whole hides are not quotably any lower as yet from a fortnight ago, although buyers are holding off from paying present rates. Quotations for hides without tails are: Outside city rendered \$4.35@4.40, flat for seconds, mixed cities and countries \$4.20@4.25, and countries alone \$4@4.15, as to lots. Fronts continue the weak end of the market. Offerings of local lots at \$3.30 remain unsold, and some up-State lots are offered at \$3.25, and some even less with buyers out. Butts are active at \$1.30@1.35, with most sales of these at \$1.32½.

European.

The position of the market as regards dry Russian, etc., calfskins continues unchanged, with no trading of any account being effected and buyers and sellers as much apart in their views as ever. Some importers talk that no business can be effected on the basis of prices claimed by tanners, which are around 56c. for Courland slaughter trimmed skins with lands 5c. less and tare for rope and powder, etc., and that these cannot be bought even at 58c., and that the price would have to be nearer 60c. from reliable shippers.

Chicago Section

Thomas R. Marshall says: "Why-er, the-er, um!"

Grape juice manufacturers ought to keep Bill supplied, at least.

Mexico should be about due for another revolution, according to Hoyle.

Jingoes and calamity howlers sound like a busted tire, and are equally tiresome.

Quite a few reformers have "done" the red-light district before, but not as reformers!

A Board of Trade membership was sold last week for \$2,000 net to the buyer. There's a reason.

It behooves Thos. R. Marshall, Esq., to bust up a few precedents, while any remain to be busted.

With a little training, and a good jockey, the hog market could pass the provision market easily.

Cattle feeders are worrying over this proposed free meats proposition. Worry killed the cow, fellers.

We oughter know soon how good a pacifier Willum is. Maybe he can sidetrack J. Ham and Hobson.

Don't worry. Tanking up on grape juice ain't going to make any critter hunt trouble, or go home and rob his own trunk.

Honorable Jap does not noticeably run California's affairs governmentally—that is, not yet! Hob & Ham please note.

Swift & Company's sales of fresh beef in Chicago for the week ending Saturday, May 3, 1913, averaged 11.89 cents per pound.

That old gag, "He's a good fellow, but—etc., etc., etc." Just let it go at "he's a good fellow," and cut out that "but, etc., etc." thing.

There's one little goof, anyhow, who is not taking any back alleys for fear of meeting a Jap, and that person is Mutt's side partner, Jeff.

They're beginning to leave town already, and the "investigation" is just a little inquiry into "Why is the Chicago Railways Company?"

The devil must be looking forward to a good time, as loads of otherwise sane people state emphatically that "Everything is going to hell."

Lots of people just itching for war to break out, involving the United States. Fine business. A slam with a ball bat would do some of 'em good.

Speaking of that sausage decision, Missouri was a poor place to start an argument in favor of water, anyhow, especially after the recent floods.

Those one-legged skirts some of the women wear are sure fierce. Lots of big, coarse he-creatures would like to see 'em cut out—or off—the other leg.

Jim Poole and Jim Turner, provision kings of Boston, Mass., were visitors—business visitors—in Chicago during the week. Some business team, too!

That "dove" bird does not seem to like the looks of either Andrew or W. J. B. The Roths of Cincinnati, O., can tell 'em how to handle it, however. "Oh, Lord!"

Beef is approximately 75 per cent. water, and it requires at least 75 per cent. additional water to boil it. Seems like lots of water is necessary in our food stuffs.

That subway will be on its way when—it gets started. Very few remember when the Federal building was started, but we all remember when it was finished. Yes, indeed!

Providing cholera can or will be eliminated, what could a farmer raise to make more and quicker money on than the hog? There possibly may be more hogs next fall in the country than ever before.

The "olive branch" hath taken the place of the "big stick," and "Pardon me!" is preferred to "You're another!" The membership in the Ananias Club has not increased even one in some time.

Pat: "What is this civil service thing, anyhow?" Mike: "Slake this. If yez get a job under civil service they can't fire yez unless they want to, and on the other side, they can fire yez anytime they want to!"

Mustabin a fearful shock to Mary Garden to find a man in her stateroom on the "Kaiser Bill." Ordinary people have an idea that what would shock an actress would make them jump the dock off. What funny ideas people have of the stage, anyway!

"Grape juice rickys will save Washington, D. C.," says the Rev. Granger. That will depend upon the training and general "bringing up" said grape juice has had from the berry to the bottle. "Grape juice style" or "near grape juice" would distinguish it from the "baldhead-and-chorus-girl" brand of "giddy water."

Laying the Jap aside as of no consequence, be it remembered that any son of a gun of an American citizen from any other State has a hard time getting anything like a decent job in California if there is any "native son" out of a job. And that's no pipe!

Some newspaper people evidently think meats of every description should drop in price with every nickel loss the livestock market shows. The "law of averages," so-called, obtains in the packing business; more so, perhaps, than in any other business in the country.

Libby, McNeill & Libby, the big canning concern of Chicago, is reported to have bought out the Alaska Fisherman's Packing Company at Astoria, Ore. The property includes three plants, all in the Bristol Bay district of Alaska. Consideration was about half a million dollars.

No one can blame the elevated railroad maggots for figuring the "City of Chicago"—whoever they may be—as an E. Z. Mark, when it is considered they have played the whole population of the city for suckers for years upon years. It becomes a habit; the old feeling just will overcome them.

The Charles Herendeen Milling Company, makers of the famous H. M. B. sausage flour, announce the removal of their main offices at Chicago to the new Lytton building, No. 14 East Jackson Boulevard. The large increase in their business and the need of adequate space to handle it was the cause of this change.

Charles E. Knowles, formerly manager of the St. Louis, Mo., plant of Morris & Company, died at Chicago last week. He had been ill but two days of pneumonia. He is survived by his wife and an infant child. He was about 40 years old and was born and reared in Chicago. He had been connected with Morris & Company for several years in various capacities.

Mr. Sausage Manufacturer, kindly rivet the following in your bonnet. The Department of Agriculture publishes the following instructions on bread making: "Take twelve (12) ounces of flour for a one (1) pound loaf, one-fourth ounce of sugar, one-fourth ounce of salt and ten (10) ounces of tepid water." Then follow instructions as to mixing, fermenting and baking. Now!—Well, you are just sausage-makers, you see!

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tion, COTTONSEED OIL AND PRODUCTS.

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It is a product of which we are justly proud.

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Drop a line for a demonstration.

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More Refrigeration—More Satisfaction—More Efficiency.

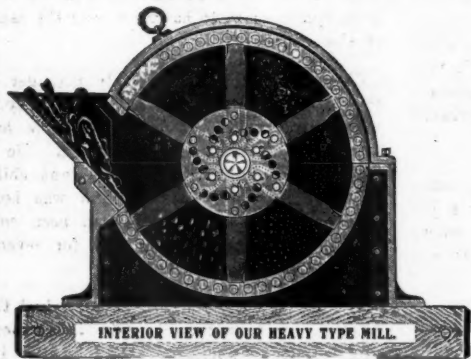
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WILL TURN YOUR MATERIAL OUT AT ITS
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WRITE FOR BULLETIN No. 9

THE WILLIAMS PATENT CRUSHER & PULVERIZER CO.

WORKS: 291 No. Broadway, ST. LOUIS, MO. GENERAL SALES OFFICE: Old Colony Bldg., CHICAGO
SAN FRANCISCO OFFICE: 347 Monadnock Bldg.

CONSOLIDATED DRESSED BEEF CO.

ABATTOIR
AND
SALESROOMS
STOCK YARDS
30th and Race Sts.
PHILADELPHIA

CAR LOTS SHIPPED TO ANY PART OF THE U. S.

We invite New York and New Jersey butchers to visit
us. Philadelphia is only two hours from New York.

CHICAGO LIVE STOCK

RECEIPTS.				
	Cattle.	Hogs.	Sheep.	
Monday, April 28.....	29,938	1,381	58,080	24,138
Tuesday, April 29.....	2,339	6,388	12,236	14,359
Wednesday, April 30.....	10,575	2,923	20,007	13,835
Thursday, May 1.....	3,071	3,170	14,002	16,363
Friday, May 2.....	854	829	17,020	5,891
Saturday, May 3.....	90	53	10,408	635

Total last week.....	46,097	14,744	132,362	75,221
Previous week.....	48,422	12,627	118,661	80,651
Cor. week, 1912.....	56,413	19,176	172,274	77,953
Cor. week, 1911.....	48,074	12,449	154,070	83,320

SHIPMENTS.				
	Cattle.	Hogs.	Sheep.	
Monday, April 28.....	6,024	...	10,018	2,584
Tuesday, April 29.....	2,984	112	3,899	2,568
Wednesday, April 30.....	3,911	51	5,295	1,160
Thursday, May 1.....	3,709	32	3,261	3,836
Friday, May 2.....	1,194	36	2,525	1,109
Saturday, May 3.....	52	...	1,353	499

Total last week.....	17,934	231	27,351	11,756
Previous week.....	14,601	285	21,487	14,752
Cor. week, 1912.....	20,067	202	40,417	14,399
Cor. week, 1911.....	19,526	312	34,881	15,363

CHICAGO TOTAL RECEIPTS LIVE STOCK.				
	Cattle.	Hogs.	Sheep.	
Year to May 3, 1913.....	839,425	2,653,473	1,542,024	
Same period, 1912.....	943,855	2,989,399	1,774,861	

CHICAGO PACKERS' HOG SLAUGHTER.				
	Cattle.	Hogs.	Sheep.	
Week ending May 3, 1913.....	107,000	338,400	202,400	
Week ago.....	122,400	304,500	185,600	
Year ago.....	125,900	441,800	173,400	
Two years ago.....	112,900	402,600	181,000	

WEEKLY AVERAGE PRICE OF LIVE STOCK.				
	Cattle.	Hogs.	Sheep.	Lambs.
This week.....	\$8.00	\$8.45	\$6.35	\$8.00
Previous week.....	8.10	8.00	6.35	8.20
Cor. week, 1912.....	7.95	7.60	7.10	8.35
Cor. week, 1911.....	5.85	5.80	4.15	5.30
Cor. week, 1910.....	7.55	9.44	7.25	8.55

CATTLE.				
Good to choice steers.....	\$8.25@8.85			
Fair to good steers.....	7.35@8.25			
Common to fair heifers.....	6.75@7.35			
Distillery steers.....	8.00@8.40			
Inferior killers.....	5.50@6.50			
Canner bulls.....	3.50@5.00			
Fair to choice vealers.....	8.50@9.00			
Heavy calves.....	7.50@8.00			
Feeding steers.....	7.25@8.10			
Fair to choice vealers.....	9.00@9.65			
Heavy calves.....	7.50@8.75			
Stockers.....	6.50@7.75			
Medium to good beef cows.....	5.25@6.00			
Fair to good heifers.....	6.50@8.00			
Good to choice cows.....	5.00@7.25			
Common to good cutters.....	4.25@4.75			
Inferior to good canners.....	3.50@4.50			

Bologna bulls.....	6.45@6.65
Butcher bulls.....	6.75@8.00
Distillery bulls.....	6.75@7.50

HOGS.	
Choice light, 160 to 190 lbs.....	\$8.55@8.60
Light mixed, 160 to 200 lbs.....	8.50@8.55
Prime light butchers, 200 to 230 lbs.....	8.45@8.50
Prime medium butchers, 210 to 270 lbs.....	8.40@8.45
Prime heavy butchers, 250 to 300 lbs.....	8.35@8.40
Heavy packing, 250 lbs. and up.....	8.25@8.35
Mixed packing, 250 lbs. and up.....	8.30@8.35
Pigs, 110 to 130 lbs.....	8.00@8.25
*Stags.....	8.25@8.75
Boars.....	4.00@5.50

*Stags subject to 80 lbs. dockage.

SHEEP.	
Fed yearlings.....	\$7.00@8.00
Native lambs.....	8.50@8.75
Fed lambs.....	8.80@8.80
Colorado lambs.....	8.60@8.85
Clipped lambs.....	7.00@7.75
Native yearlings.....	7.00@8.00
Feeding lambs.....	7.50@8.00
Good to choice wethers.....	6.50@7.25
Good to choice ewes.....	6.25@6.75
Good to choice ewes.....	6.20@6.75
Shorn ewes.....	5.85@6.50

CHICAGO PROVISION MARKET

Range of Prices.

SATURDAY, MAY 3, 1913.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
May.....	\$19.50	\$19.52½	\$19.30	\$19.30
July.....	19.50	19.52½	19.40	19.42½
September.....	19.30	19.30	19.17½	19.17½
LARD—(Per 100 lbs.)—				
May.....	10.55	10.85	10.85	10.85
July.....	10.72½	10.75	10.70	10.70
September.....	10.75	10.77½	10.72½	10.75
RIBS—(Boxed, 25c. more than loose)—				
May.....	11.45	11.45	11.37½	11.37½
July.....	10.92½	10.95	10.92½	10.95
September.....	10.77½	10.77½	10.75	10.77½

MONDAY, MAY 5, 1913.

PORK—(Per bbl.)—				
May.....	19.32½	19.42½	19.32½	19.40
July.....	19.42½	19.55	19.42½	19.55
September.....	19.17½	19.32½	19.15	19.32½
LARD—(Per 100 lbs.)—				
May.....	10.90	10.92½	10.90	10.92½
July.....	10.77½	10.85	10.77½	10.85
September.....	10.77½	10.85	10.77½	10.85
RIBS—(Boxed, 25c. more than loose)—				
May.....	11.45	11.45	11.42½	11.42½
July.....	10.97½	11.05	10.97½	11.05
September.....	10.77½	10.87½	10.77½	10.87½
October.....	10.60	10.65	10.60	10.65

TUESDAY, MAY 6, 1913.

PORK—(Per bbl.)—				
May.....	19.40	19.40	19.17½	19.22½
July.....	19.45	19.55	19.25	19.25
September.....	19.30	19.30	19.07½	19.07½
October.....	10.60	10.65	10.60	10.65
LARD—(Per 100 lbs.)—				
May.....	10.95	10.95	10.80	10.85
July.....	10.82½	10.87½	10.72½	10.72½
September.....	10.87½	10.87½	10.75	10.75
RIBS—(Boxed, 25c. more than loose)—				
May.....	11.45	11.45	11.40	11.40
July.....	11.07½	11.07½	10.97½	10.97½
September.....	10.87½	10.87½	10.77½	10.77½

WEDNESDAY, MAY 7, 1913.

PORK—(Per bbl.)—				
May.....	19.17½	19.22½	19.15	19.22½
July.....	19.17½	19.30	19.15	19.30
September.....	18.95	19.12½	19.00	19.12½
LARD—(Per 100 lbs.)—				
May.....	10.87½	10.90	10.87½	10.90
July.....	10.70	10.75	10.70	10.75
September.....	10.70	10.80	10.70	10.80
RIBS—(Boxed, 25c. more than loose)—				
May.....	11.37½	11.37½	11.37½	11.37½
July.....	10.95	10.97½	10.95	10.97½
September.....	10.77½	10.82½	10.75	10.82½

THURSDAY, MAY 8, 1913.

PORK—(Per bbl.)—				
May.....	19.12½	19.27½	19.12½	19.25

July.....	19.25	19.32½	19.20	19.30
September.....	19.02½	19.12½	19.02½	19.12½
LARD—(Per 100 lbs.)—				
May.....	10.90	10.95	10.90	10.97½
July.....	10.75	10.80	10.75	10.77½
September.....	10.75	10.82½	10.75	10.80
RIBS—(Boxed, 25c. more than loose)—				
May.....	11.35	11.50	11.35	11.50
July.....	10.95	10.97½	10.92½	10.97½
September.....	10.77½	10.85	10.77½	10.85
October.....	10.85	10.87½	10.85	10.87½

FRIDAY, MAY 9, 1913.

PORK—(Per bbl.)—				
May.....	19.27	19.47½	19.25	19.25
July.....	19.32½	19.35	19.25	19.25
September.....	19.17½	19.17½	19.07	19.07
LARD—(Per 100 lbs.)—				
May.....	10.97½	10.97½	10.92½	10.95
July.....	10.80	10.80	10.75	10.77½
September.....	10.82½	10.82½	10.80	10.80
RIBS—(Boxed, 25c. more than loose)—				
May.....	11.50	11.50	11.42½	11.45
July.....	11.02½	11.02½	10.97½	10.97½
September.....	10.87½	10.87½	10.85	10.85

†Bld. †Akd.

CHICAGO RETAIL FRESH MEATS.

(Corrected weekly by Pollack Bros., 41st and Halsted Streets.)

Native Rib Roast.....	22	@26
Native Sirloin Steaks.....	23	@28
Native Porterhouse Steaks.....	25	@36
Native Pot Roasts.....	15	@18
Rib Roasts from light cattle.....	13	@17
Beef Stew.....	12	@14
Boneless Corned Briskets, Native.....	16	@16
Corned Rumps, Native.....	16	@16
Corned Ribs.....	10	@10
Corned Flanks.....	18	@23
Round Steaks.....	15	@18
Round Roasts.....	15	@18
Shoulder Steaks.....	15	@17
Shoulder Roasts.....	15	@16
Shoulder Neck End, Trimmed.....	12½	@12½
Rolls Roast.....	16	@18

Lamb.	
Hind Quarters, fancy.....	20
Fore Quarters, fancy.....	15
Legs, fancy.....	22
Stew.....	12½
Chops, shoulder, per lb.....	18
Chops, rib and loin, per lb.....	20
Chops, Frenched, each.....	15

Mutton.	
Legs.....	16
Stew.....	8
Shoulders.....	12
Hind Quarters.....	16
Fore Quarters.....	12
Rib and Loin Chops.....	18
Shoulder Chops.....	12½

Pork.	
Pork Loin.....	16
Pork Chops.....	18
Pork Shoulders.....	15
Pork Tenders.....	38
Pork Butts.....	15
Spare Ribs.....	12½
Hocks.....	11
Pigs' Heads.....	8
Leaf Lard.....	13

Veal.	
Hind Quarters.....	18
Fore Quarters.....	12½
Legs.....	20
Breasts.....	12½
Shoulders.....	16
Cutlets.....	30
Rib and Loin Chops.....	25

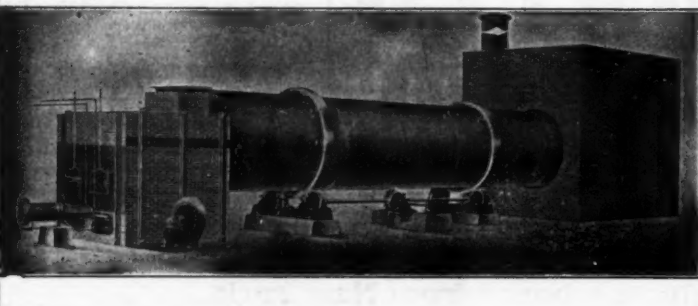
Butchers' Offal.	
Suet.....	@ 0%
Tallow.....	@ 4%
Bones, per cwt.....	@ 1.00
Calfskins, 8 to 15 lbs.....	@ 20
Calfskins, under 8 lbs. (deacons).....	@ 65
Kips.....	@ 16

AUTOMATIC
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TANKAGE PRESSES AND DRYERS

Economical Efficient
Great CapacitySAVING IN LABOR ALONE IN ONE YEAR WILL
OFFSET COST TO INSTALLFor Tankage, Blood, Bone, Fertilizer, all Animal and
Vegetable Matter. Installed in the largest packing-
houses, fertilizer and fish reduction plants in the world.

Send for Catalogue T. B.

American Process Co.
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CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

Prime native steers	13 1/4 @ 13 3/4
Good native steers	12 1/2 @ 13
Native steers, medium	12 1/4 @ 12 1/2
Helfers, good	12 1/4 @ 12 1/2
Cows	11 1/4 @ 12 1/4
Hind Quarters, choice	11 1/2 @ 12 1/4
Fore Quarters, choice	11 1/2 @ 11 1/4

Beef Cuts.

Cow Chucks	10 @ 11
Steer Chucks	12 @ 12 1/4
Boneless Chucks	12 @ 12
Medium Plates	8 1/2 @ 8 3/4
Steer Plates	9 @ 9 1/2
Cow Rounds	11 1/4 @ 12 1/4
Steer Rounds	13 @ 13 1/4
Cow Loins	13 @ 14
Steer Loins, Heavy	17 1/2 @ 18
Beef Tenderloins, No. 1	35 @ 35
Beef Tenderloins, No. 2	35 @ 35
Strip Loins	13 @ 13 1/4
Shin Butts	13 @ 13 1/4
Shoulder Clods	12 1/2 @ 12 1/2
Rolls	10 @ 10
Rump Butts	10 @ 10
Trimblings	10 @ 10
Shank	11 1/2 @ 12 1/4
Cow Ribs, Common, Light	11 1/2 @ 12 1/4
Cow Ribs, Heavy	13 @ 13 1/4
Steer Ribs, Light	13 @ 13 1/4
Steer Ribs, Heavy	15 @ 15 1/4
Loins Ends, steer, native	14 @ 14 1/4
Loins Ends, cow	14 @ 14 1/4
Hanging Tenderloins	10 @ 10
Flank Steak	13 1/4 @ 13 1/4
Hind Shanks	6 @ 6

Beef Offal.

Brains, each	8 1/2 @ 8 1/2
Hearts	7 1/2 @ 8
Tongues	17 1/2 @ 17 1/2
Sweetbreads	30 @ 35
Ox Tail, per lb.	6 @ 7
Fresh Tripe, plain	4 @ 4
Fresh Tripe, H. C.	4 @ 4
Brains	8 1/2 @ 8 1/2
Kidneys, each	7 1/2 @ 8

Veal.

Heavy Carcass, Veal	12 1/4 @ 13
Light Carcass	14 @ 14
Good Carcass	15 @ 15
Good Saddle	16 1/4 @ 16 1/4
Medium Racks	11 @ 11
Good Racks	13 @ 13

Veal Offal.

Brains, each	7 1/2 @ 8 1/2
Sweetbreads	55 @ 55
Plucks	50 @ 50
Heads, each	25 @ 30

Lambs.

Good Caul	14 @ 14
Round Dressed Lambs	15 1/2 @ 15 1/2
Saddles, Caul	17 @ 17
R. D. Lamb Racks	13 @ 13
R. D. Lamb Racks	12 1/2 @ 12 1/2
R. D. Lamb Saddle	15 @ 15
Lamb Fries, per lb.	4 @ 4
Lamb Tongues, each	4 @ 4
Lamb Kidneys, each	1 1/4 @ 1 1/4

Mutton.

Medium Sheep	12 1/2 @ 12 1/2
Good Sheep	13 @ 13
Medium Saddle	15 @ 15
Good Saddle	15 @ 15
Good Racks	11 @ 11
Medium Racks	11 @ 11
Mutton Legs	12 @ 12
Mutton Loins	12 @ 12
Mutton Stew	9 @ 9
Sheep Tongues, each	2 1/2 @ 2 1/2
Sheep Heads, each	10 @ 10

Fresh Pork, Etc.

Dressed Hogs	12 1/4 @ 13 1/4
Pork Loins	14 1/4 @ 14 1/4
Leaf Lard	11 1/2 @ 11 1/2
Tenderloins	9 @ 9
Spare Ribs	9 1/2 @ 9 1/2
Butts	12 1/2 @ 12 1/2
Hocks	9 @ 9
Trimblings	9 1/2 @ 9 1/2
Extra Lean Trimblings	11 @ 11
Tails	8 1/2 @ 8 1/2
Snouts	6 @ 6
Pigs' Feet	4 @ 4
Pigs' Heads	6 1/2 @ 6 1/2
Blade Bones	9 @ 9
Blade Meat	10 @ 10
Cheek Meat	9 @ 9
Hog Livers, per lb.	3 @ 3
Neck Bones	3 1/4 @ 3 1/4
Skinned Shoulders	12 1/4 @ 12 1/4
Pork Hearts	4 @ 4
Pork Kidneys, per lb.	4 @ 4
Pork Tongues	10 @ 10
Slip Bones	6 @ 6 1/4
Tail Bones	6 @ 6 1/4
Brins	6 1/2 @ 6 1/2
Backfat	11 @ 11
Hams	17 1/4 @ 17 1/4
Calas	13 @ 13
Bellies	17 1/4 @ 17 1/4
Shoulders	12 1/2 @ 12 1/2

SAUSAGE.

Columbia Cloth Bologna	11 @ 11
Bologna, large, long, round, in casings	10 1/2 @ 10 1/2

Choice Bologna	13 @ 13
Frankfurters	12 1/2 @ 12 1/2
Blood, Liver and Headcheese	10 1/4 @ 10 1/4
Tongue	14 @ 14
Mince Sausage	13 1/4 @ 13 1/4
Luncheon Sausage, cloth paraffine	16 @ 16
New England Sausage	16 @ 16
Compressed Luncheon Sausage	16 1/4 @ 16 1/4
Special Compressed Ham	16 1/4 @ 16 1/4
Berliner Sausage	15 @ 15
Boneless Butts in casings	24 1/2 @ 24 1/2
Oxford Butts in casings	12 @ 12
Polish Sausage	12 @ 12
Garlic Sausage	12 @ 12
Country Smoked Sausage	14 @ 14
Farm Sausage	16 @ 16
Pork Sausage, bulk or link	11 1/4 @ 11 1/4
Pork Sausage, short link	12 @ 12
Boneless Pigs' Feet	10 @ 10
Luncheon Roll	15 1/4 @ 15 1/4
Delicatessen Loaf	16 1/4 @ 16 1/4
Jellied Roll	17 @ 17

Summer Sausage.

Best Summer, H. C. (old)	24 @ 24
German Salsami (new)	22 1/2 @ 22 1/2
Italian Salsami	26 @ 26
Holsteiner	17 @ 17
Mettwaist, New	1 @ 1
Farmer	19 1/4 @ 19 1/4

Sausage in Oil.

Smoked Sausage, 1-50	5.75 @ 5.75
Smoked Sausage, 2-20	5.25 @ 5.25
Bologna, 1-50	5.50 @ 5.50
Bologna, 2-20	5.00 @ 5.00
Frankfurt, 1-50	5.75 @ 5.75
Frankfurt, 2-20	5.25 @ 5.25

VINEGAR PICKLED GOODS.

Pickled Pigs' Feet, in 200-lb. barrels	10.00 @ 10.00
Pickled Plain Tripe, in 200-lb. barrels	7.25 @ 7.25
Pickled H. C. Tripe, in 200-lb. barrels	8.50 @ 8.50
Pickled Ox Lips, in 200-lb. barrels	15.50 @ 15.50
Pickled Pigs' Snouts, in 200-lb. barrels	34.50 @ 34.50
Lamb Tongues, Short Cut, barrels	34.50 @ 34.50

CORNED, BOILED AND ROAST BEEF.

1 lb., 2 doz. to case	2.20 @ 2.20
2 lbs., 1 or 2 doz. to case	4.20 @ 4.20
6 lbs., 1 doz. to case	16.25 @ 16.25
14 lbs., 1/4 doz. to case	36.00 @ 36.00

EXTRACT OF BEEF.

2-oz. jars, 1 doz. in box	5.25 @ 5.25
4-oz. jars, 1 doz. in box	6.25 @ 6.25
8-oz. jars, 1/2 doz. in box	11.50 @ 11.50
16-oz. jars, 1/4 doz. in box	22.50 @ 22.50
2, 5 and 10-lb. tins	1.50 per lb. @ 1.50

BARRELED BEEF AND PORK.

Extra Plate Beef, 200-lb. barrels	17.00 @ 17.00
Plate Beef	15.75 @ 15.75
Prime Mess Beef	17.00 @ 17.00
Extra Mess Beef	17.00 @ 17.00
Reef Hams (220 lbs. to bbl.)	20.50 @ 20.50
Rump Butts	21.50 @ 21.50
Mess Pork, old	23.50 @ 23.50
Clear Fat Backs	23.50 @ 23.50
Family Back Port	17.00 @ 17.00
Bean Pork	17.00 @ 17.00

LARD.

Pure leaf, kettle rendered, per lb., tes	13 1/4 @ 13 1/4
Pure lard	12 1/4 @ 12 1/4
Lard substitutes, tes	8 @ 8
Lard, compound	8 1/2 @ 8 1/2
Cooking oil, per gal. in barrels	12 1/4 @ 12 1/4
Cooks' and bakers' shortening, tubs	12 1/4 @ 12 1/4
Barrels, 1/4 c. over tierces: half barrels, 1/4 c. over tierces: tubs and pails, 1/4 to 80 lbs., 1/4 to 1 c. over tierces	12 1/4 @ 12 1/4

BUTTERINE.

1 to 6, natural color, solids, f. o. b. Chicago	15 1/2 @ 19 1/2
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DRY SALT MEATS.

(Boxed. Loose are 1/4 c. less.)	
Clear Bellies, 14@16 avg.	14 @ 14
Clear R. Pios, 18@20 avg.	18 1/2 @ 18 1/2
Rib Bellies, 18@20 avg.	13 1/2 @ 13 1/2
Fat Back, 12@14 avg.	11 @ 11
Regular Plates	11 1/4 @ 11 1/4
Clear Plates	10 @ 10
Butts	9 @ 9
Bacon meats, 1/4 c. to 1 c. more	

WHOLESALE SMOKED MEATS.

Hams, 12 lbs. avg.	19 @ 19
Hams, 16 lbs. avg.	18 1/2 @ 18 1/2
Skinned Hams	19 @ 19
Calas, 6@12 lbs. avg.	12 @ 12
New York Shoulders, 8@12 lbs. avg.	13 1/4 @ 13 1/4
Breakfast Bacon, fancy	26 1/2 @ 26 1/2
Wide, 10@12 avg., and strip, 5@6 avg.	18 @ 18
Wide, 6@8 avg., and strip, 3@4 avg.	21 1/4 @ 21 1/4
Rib Bacon, wide, 8@12, strip, 4@6 avg.	15 1/4 @ 15 1/4
Dried Beef Sets	22 1/2 @ 22 1/2
Dried Beef Insides	23 1/4 @ 23 1/4
Dried Beef Knuckles	23 1/4 @ 23 1/4
Dried Beef Outlets	20 1/4 @ 20 1/4
Regular Rolled Hams	25 1/4 @ 25 1/4
Smoked Rolled Hams	26 @ 26
Bolled Calas	19 1/4 @ 19 1/4
Cooked Loins Rolls	27 @ 27
Cooked Rolled Shoulders	19 1/4 @ 19 1/4

SAUSAGE CASINGS.

F. O. B. CHICAGO.

Rounds, per set	18 @ 18
Export Rounds	23 @ 23
Middles, per set	76 @ 76
Beef bungs, per piece	20 @ 20
Beef weasands	8 @ 8
Beef bladders, medium	45 @ 45
Beef bladders, small, per doz.	65 @ 65
Hog casings, free of salt	70 @ 70
Hog middles, per set	12 @ 12
Hog bungs, export	10 @ 10
Hog bungs, large mediums	7 @ 7
Hog bungs, prime	5 @ 5
Hog bungs, narrow	70 @ 70
Imported wide sheep casings	60 @ 60
Imported medium wide sheep casings	60 @ 60
Imported medium wide sheep casings	60 @ 60
Hog stomachs, per piece	4 @ 4

FERTILIZERS.

Dried blood, per unit	2.72 1/2 @ 2.77 1/2
Hoof meal, per unit	2.45 @ 2.50
Concentrated tankage	2.35 @ 2.40
Ground tankage, 12%	2.55 and 10c.
Ground tankage, 11%	2.55 and 10c.
Ground tankage, 8 and 25%	2.40 and 10c.
Crushed tankage, 9 and 20%	2.25 and 10c.
Ground tankage, 6 1/2 and 30%	18.50 @ 19.00
Ground rawbone, per ton	24.00 @ 25.00
Ground steam bone, per ton	20.00 @ 21.00
Unground tankage, per ton less than ground	50c. @ 50c.

HORNS, HOOF AND BONES.

Horns, No. 1, 65@70 lbs., aver.	25.00 @ 27.50
Hoofs, black, per ton	24.50 @ 28.50
Hoofs, striped, per ton	33.00 @ 38.00
Hoofs, white, per ton	60.00 @ 65.00
Flat shin bones, 40 lbs. av., per ton	70.00 @ 75.00
Round shin bones, 38-40 lbs. av., per ton	75.00 @ 80.00
Round shin bones, 50-52 lbs. av., per ton	80.00 @ 90.00
Long thigh bones, 90-95 lbs. av., per ton	80.00 @ 90.00
Skulls, jaws and knuckles, per ton	27.00 @ 28.50

LARD.

Prime steam, cash	10.92 @ 10.92
Prime steam, loose	10.60 @ 10.60
Leaf	10.60 @ 10.60
Compound	7 1/4 @ 8
Neutral lard	11 1/4 @ 11 1/4

STEARINES.

Prime oleo	10 1/4 @ 10 1/4
Oleo, No. 2	10 @ 10 1/4
Mutton	10 @ 10 1/4
Tallow	8 @ 8 1/4
Grease, yellow	5 1/2 @ 5 1/2
Grease, A white	6 1/4 @ 6 1/4

OILS.

Lard oil, extra, winter strained, tierces	70 @ 71
Extra lard oil	68 @ 68
Extra No. 1 lard oil	60 @ 62
No. 1 lard oil	52 @ 54
No. 2 lard oil	50 @ 52
Oleo oil, extra	11 1/4 @ 11 1/4
Oleo oil, No. 2	10 1/4 @ 11
Oleo stock	10 @ 11
Neatfoot oil, pure, bbls.	68 @ 68
Acidless tallow oils, bbls.	60 @ 62
Corn oil, loose	5.00 @ 5.05
Horse oil	6 1/2 @ 6 1/2

TALLOW.

Edible	8 @ 8 1/4
Prime city	7 1/4 @ 7 1/4
No. 1 Country	6 1/4 @ 6 1/4
Packers' Prime	6 1/4 @ 6 1/4
Packers' No. 1	6 1/4 @ 6 1/4
Packers' No. 2	5 1/4 @ 5 1/4
Renderers' No. 1	5 1/4 @ 6

GREASES.

White, choice	6 1/4 @ 6 1/4
White, "A"	6 1/4 @ 6 1/4
White, "B"	6 1/4 @ 6 1/4
Bone	5 1/4 @ 5 1/4
Crackling	5 1/4 @ 5 1/4
Horse	5 @ 5 1/2
Yellow	5 @ 5 1/2
Brown	4 1/2 @ 5
Glue Stock	5 1/4 @ 5 1/4
Garbage grease	3 @ 3 1/2
Glycerine, C. P.	19 1/4 @ 19 1/4
Glycerine, dynamite	13 @ 13 1/4
Glycerine, crude soap	15 1/4 @ 15 1/4
Glycerine, candle	15 1/4 @ 15 1/4

COTTONSEED OILS.

P. S. Y., loose	50 @ 50 1/4
P. S. Y., soap grade	47 1/2 @ 48 1/2
Soap stock, bbls., concn., 62@65% f. a.	2 1/4 @ 2 1/4
Soap stock, loose, reg., 50% r. f. a.	1.45 @ 1.50

COOPERAGE.

Ash pork barrels	.90 @ 92 1/2
Oak pork barrels	1.07 @ 1.10
Lard tierces	1.30 @ 1.32 1/2

CURING MATERIALS.

Redned saltpetre	5 1/4 @ 6 1/4
Boracic acid, crystal to powdered	7 @ 7 1/2
Borax	4 @ 4 1/4
Sugar—	
White, clarified	4 1/4 @ 4 1/4
Plantation, granulated	4 @ 4 1/4
Yellow, clarified	4 1/4 @ 4 1/4
Salt—	
Ashton, in bags, 224 lbs.	\$2.25 @ 2.25
English packing, in bags, 224 lbs.	1.45 @ 1.45
Michigan, granulated, car lots, per ton	3.25 @ 3.25
Michigan, medium, car lots, per ton	3.75 @ 3.75
Casing salt, bbls., 250 lbs., 2x@3x.	1.40 @ 1.40

LIVE STOCK MARKETS

CHICAGO

(Special Letter to The National Provisioner from the National Livestock Commission Co.)

Union Stock Yards, Chicago, May 6.

Monday's run of 19,190 cattle was just about sufficient for the requirements of the trade. The choice grades of steers sold strong and in some cases 10c. higher; medium to good kinds were fully steady, but the low-priced killers were rather draggy, and steady prices were barely maintained on the latter-mentioned class. Tuesday's was a very moderate run of 2,600 cattle. Wednesday's expected run of cattle was figured from 15,000 to 17,000, and the actual receipts of 21,000 were greatly in excess of trade requirements. While a few choice, handy-weight cattle sold 10@15c. lower than Monday, the bulk of the offerings were very hard to dispose of at 15 @25c. decline. The abnormally heavy mid-week supply shows conclusively that there are a good many cattle in the country that are in good marketable condition, the alacrity with which a light run is followed by heavy receipts being the best evidence in the world that many people have been just waiting for what looked like a favorable opportunity of disposing of their cattle. Various reasons are ascribed, principal among which is the fact that spring work is pressing, and until the big end of the marketable supply is disposed of we can expect uncertain markets.

A little easing off in values on butcher stuff is only logical in view of the heavy mid-week supply and lower steer market, but nevertheless butcher stuff has comprised but a small percentage of the receipts of cattle, and "she" stuff values are still very high and show little change this week, although prices are 25@50c. lower than they were a couple of weeks ago, most of the decline being on the good to choice cows and heifers, and also on bulls, while the medium grades of "she" stuff are not over 25c. lower, and canners show but little, if any, loss. Receipts of butcher stuff will be very moderate for a long time to come, but a few weeks hence we can expect the usual influx of grass-fat cattle, not only from the Southwest country to the other markets, but also from local sections tributary to Chicago.

Hog values still decline. With a run of 28,000 on Wednesday the market opened very slow and ruled 10@15c. lower, bulk of the medium and heavy grades selling at \$8.30@8.40, with good to choice light at \$8.40@8.50; heavy sows around 8c. a pound. The Eastern demand has been very much curtailed. There seems to be a pretty liberal supply of hogs in the East, and, of course, that cuts off the bulk of the shipping demand, which leaves very little demand from outside points, and home buyers have the market pretty nearly in their own hands. Supplies are liable to continue liberal in the East for some little time to come, and it looks as if values are going to work to a still lower level before bottom is reached. Would not be surprised to see the bulk of the hogs selling around 8c. a pound on this market during the next two or three weeks. Think, though, that will be about as low as they will go.

Buyers in sheep and lambs seem to have but little enthusiasm. Today's receipts (Wednesday) contain quite a sprinkling of native stock, indicating that local flockmasters are getting them clipped and ready for market. There are supplies enough of all kinds in sight to meet the demand for the coming 30 days at least. Nearly everything, excepting the Colorados, is now coming with the wool off. All woolled stock coming from local sections is selling to bad advantage. Quotations of clipped stock range as follows: Fat wethers, \$6.20@6.50; fat ewes, \$6@6.35; fancy heavy ewes, \$6.40@6.65; poor to medium ewes, \$5.25@5.75; culls, \$3.50@5; good to choice lambs, \$7.40@7.65; poor to medium lambs, \$6.75@7.15; culls, \$5.50@6; Colorado woolled lambs, \$8.35@8.60; good to choice springers, \$9@10; poor to medium, \$7@8.

ST. LOUIS

(Special Letter to The National Provisioner.)

National Stock Yards, Ill., May 7.

The receipts of cattle this week totaled approximately 11,700 head of cattle. Trading on native beef steers is quoted about 10c. lower than the previous week. The bulk of native steers comprised those weighing over 1,000 lbs. and bringing 8c. or better. The top price for the week on car load lots was \$8.45, while several odd lots sold at \$8.55@8.60. Very few steers sold under \$7.60, these being light weight and rough quality. Cows and heifers are quoted fully steady with last week. Car load heifers topped at \$8.35, and the bulk ranged from \$7.15 to the top. The high price paid on cows was \$7.75, this price being paid only on a small bunch. The bulk of the choice offerings selling between \$7.25@7.50. Other grades on the native side have ruled fully steady during the week.

Texas grass steers are quoted about steady to 10c. lower than last week. Of the 3,603 head of cattle received on the quarantine side, Texas grassers made up the greater portion of the receipts. The top on this kind was \$7.75, 18 loads selling at this price. Other grass offerings sold from \$7.10 to the top. Two cars of Oklahoma steers brought \$7.65. Offerings from the other Southern States ruled fully steady with last week.

Hog receipts were 43,400 this week. As has been the case at most of the hog centers, prices have been on a steady decline for the last two weeks. The top price paid this week was made on last Thursday, when \$8.65 was paid, this price being about 10c. lower than the top of the previous week. By Monday prices had fallen off about 10c., with a top of \$8.55. Yesterday prices advanced slightly, and at the close were quoted about 5c. higher than Monday's average. Today values are again 5c. lower, with a top of \$8.55, and the bulk \$8.35@8.50. In all, this week's values have been from 10@25c. lower than last week.

Sheep receipts were 15,450 for the week. Most of the lamb offerings this week consisted of the clipped kinds. Clipped lambs sold as high as \$8, these being from Colorado and averaging 71 lbs. The majority of the clipped Colorado offerings sold around \$7.75. A small bunch of wool lambs averaging 78 lbs. brought \$9, but this sale was not large enough on which to quote the market. Colorado wool lambs in car loads sold up to \$8.55. Prices are quoted about steady to 10c. lower than last week. Best spring lambs brought from \$9@9.50, while a few prime ones brought around \$11. Mutton sheep topped at \$6.60. This grade is about steady with last week.

KANSAS CITY

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, May 6.

A moderate cattle supply today and light estimates for tomorrow here and at Chicago made a strong market on steers. Cows and heifers sold 10c. higher in some cases, and stockers and feeders took the maximum advance of a strong to 10c. higher market. The supply is 8,000 cattle here today, and with the prospect of light marketing ahead balance of the week commission men expect a good market. Colorado and Western sugar mills have contributed liberally this week, steers weighing 1,090 to 1,300 pounds selling at \$8.00 to \$8.40, about 25 cents higher than similar cattle a week ago. Prime native steers are eligible to the \$8.75 quotation this week, bulk at \$7.85 to \$8.35, native cows largely at \$6.00 to \$7.35, tops \$7.75, heifers \$7.00 to \$8.35, real calves \$8.00 to \$10.00, bulls \$6.25 to \$7.25. Quarantine receipts are also light this week, fed steers at \$7.00 to \$7.85, grass steers \$6.15 to \$6.75. Cattle are going into Kansas and Oklahoma pastures pretty fast now. The number grazed this summer will be short of last year, but larger than first estimates. Many South Texas cattle failed to get fat because of dry weather there, and owners have been forced to send

to Oklahoma and Kansas pastures instead of direct to market.

Hogs sold 5c. higher today, receipts 13,000 head. The market closed weak, but continued light receipts are giving it some stamina. Packers are not in a position to ignore supply conditions, hence the market will continue sensitive to volume of receipts.

Lamb marketing from feed lots is nearly over, and Texas runs are now expected to fall below first estimates for this month. Dealers indulge in bullish talk for the balance of the month. Sheep and lambs are strong today, lambs selling at \$8.15 to \$8.45, Texas muttons at \$5.50 to \$5.75, goats weak, and one dollar below a week ago, selling around \$3.50; total receipts today 10,000, including 4,500 goats.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, May 3, 1913, are reported as follows:

Chicago.

	Cattle.	Hogs.	Sheep.
S. & S. Co.	6,188	10,800	7,105
Armour & Co.	7,105	23,400	19,467
Swift & Co.	6,138	16,800	19,807
Morris & Co.	4,958	8,900	7,031
G. H. Hammond & Co.	2,053	7,400	6,014
Libby, McNeill & Libby.	1,399
Anglo-American, 4,700 hogs; Boyd-Lunham, 5,800 hogs; Western Packing Co., 6,400 hogs; Roberts & Oake, 5,100 hogs; Miller & Hart, 2,900 hogs; Independent Packing Co., 5,700 hogs; Brennan Packing Co., 3,800 hogs; others, 9,100 hogs.			

Kansas City.

	Cattle.	Hogs.	Sheep.
Armour & Co.	3,173	11,874	5,811
Fowler Packing Co.	755	...	2,101
S. & S. Co.	2,783	8,132	5,895
Swift & Co.	3,299	8,706	10,531
Cudahy Packing Co.	3,040	7,927	7,580
Morris & Co.	3,088	7,775	4,800
Butchers	176	215	81
Campbell Bros. Co., 30 cattle; Columbus Packing Co., 7 cattle; Independent Packing Co., 940 cattle; Lowry, 9 hogs; John Morrell, 213 cattle; M. Rice, 12 cattle and 1,524 hogs; Schwartz, Bolen & Co., 999 hogs; T. M. Sinclair & Co., 75 cattle; St. Louis Dressed Beef Co., 77 cattle; E. Storm, 15 cattle; United Dressed Beef Co., 34 cattle; Wolf Packing Co., 54 cattle; B. Balling, 5 cattle; Blount, 15 cattle.			

Omaha.

	Cattle.	Hogs.	Sheep.
Morris & Co.	1,726	7,563	4,123
Swift & Co.	1,944	11,357	8,660
Cudahy Packing Co.	2,614	14,459	6,770
Armour & Co.	1,613	14,441	4,975
Swartz & Co.	1,293	...

T. M. Sinclair & Co., 78 cattle; Lincoln Packing Co., 113 cattle; South Omaha Packing Co., 26 cattle; Kohrs Packing Co., 619 hogs; John Morrell & Co., 26 cattle.

St. Louis.

	Cattle.	Hogs.	Sheep.
Morris & Co.	1,657	6,519	2,049
Swift & Co.	1,760	6,199	3,777
Armour & Co.	1,977	5,509	3,651
St. Louis D. B. Co.	755	665	100
Independent Packing Co.	573	1,437	...
East Side Packing Co.	142	2,190	...
Bels Packing Co.	1,208	...
Hell Packing Co.	12	933	...
Luer Bros. Packing Co.	294	...
Carondelet Packing Co.	11	271	40
Krey Packing Co.	1,465	...

St. Joseph.

	Cattle.	Hogs.	Sheep.
Swift & Co.	1,400	13,019	10,406
G. H. Hammond & Co.	850	7,882	3,500
Morris & Co.	900	7,590	3,219

St. Louis Dressed Beef Co., 71 cattle; United Dressed Beef Co., 37 cattle; St. Louis Independent Packing Co., 597 hogs.

Sioux City.

	Cattle.	Hogs.	Sheep.
Armour & Co.	434	12,182	...
Cudahy Packing Co.	1,738	12,226	...
Swift & Co.	3,290	...
Omaha Packing Co.	2,760	...

R. Hurst, 271 cattle; Statter & Co., 71 cattle; Blasius Packing Co., 56 cattle; Sacks Dressed Beef Co., 47 cattle; J. L. Brennan & Co., 35 cattle; Des Moines Packing Co., 26 cattle; regular dealers, 2,106 cattle; country buyers, 1,859 cattle; The Layton Co., 1,057 hogs; Dubuque Packing Co., 283 hogs; J. Dold Packing Co., 429 hogs; Oake Packing Co., 353 hogs.

NEW YORK LIVE STOCK

RECEIPTS FOR THE WEEK TO MAY 5, 1913.

	Bees.	Calves.	Lambs.	Hogs.
New York	1,813	9,680	3,657	5,225
Jersey City	3,061	6,056	13,228	15,548
Central Union	2,761	725	9,595	...
Lehigh Valley	2,644	425	4,113	...
Scattering	152	68	4,728
Totals	10,424	17,068	30,064	25,496
Totals last week	10,355	12,137	32,118	25,000

THE WEEK'S CLOSING MARKETS

FRIDAY'S GENERAL MARKETS.

Lard in New York.

New York, May 9.—Market quiet; Western steam, \$11.15; Middle West, \$11.05@11.15; city steam, 10½c.; refined, Continent, \$11.60; South American, \$12.35; Brazil, kegs, \$13.35; compound, 8¼@8½c.

Marseilles Oils.

Marseilles, May 9.—Sesame oil, fabrique, —; edible, —; copra oil, fabrique, 102 fr.; edible, 118 fr.; peanut oil, fabrique, 75 fr.; edible, 95 fr.

Liverpool Produce Market.

Liverpool, May 9.—(By Cable.)—Beef, extra India mess, 142s. 6d.; pork, prime mess, 105s.; shoulders, square, 56s.; New York, 53s. 6d.; picnic, 49s. 6d.; hams, long, 75s.; American cut, 70s. 6d.; Bacon, Cumberland cut, 66s. 6d.; long clear, 69s.; short backs, 63s. 6d.; bellies, clear, 66s. Lard, spot prime, 56s.; American refined in pails, 58s. 9d.; 28-lb. blocks, 56s. Lard (Hamburg), 56½ marks. Tallow, prime city, 32s. 6d.; choice, 35s. Turpentine, 30s. Rosin, common, 12s. 6d. Cheese, Canadian finest white, new, 60s. Tallow, Australian (London), 32s. 3d. @ 37s. 6d.

FRIDAY'S CLOSINGS.

Provisions.

The market showed a better tone with lighter offerings on a general improvement in the interior hog market.

Stearine.

Stearine was again quiet, with prices quoted at unchanged figures.

Tallow.

The market was dull and about steady at 7c. for specials and 6¼c. for city.

Cottonseed Oil.

The market improved with light offerings, helped by the lard market and by some improvement in the foreign demand.

Market closed at 1 advance to 1 decline. Sales, 8,800 bbls. Spot oil, \$6.91@7. Crude, Southeast, 6c. nom. Closing quotations on futures: May, \$6.92@6.94; June, \$6.92@6.95; July, \$6.97@6.98; August, \$7.02@7.04; September, \$7.02@7.03; October, \$6.69@6.70; November, \$6.40@6.43; December, \$6.30@6.36; good off oil, \$6.75@6.95; off oil, \$6.60@6.90; red off oil, \$6.35@6.85; winter oil, \$7@8; summer white, \$7@8.

FRIDAY'S LIVESTOCK MARKETS.

Chicago, May 9.—Hog market strong, 10c. higher. Bulk of prices, \$8.40@8.50; light, \$8.50; mixed, \$8.20@8.55; heavy, \$7.95@8.52½; rough heavy, \$7.95@8.15; Yorkers, \$8.45@8.50; pigs, \$6.50@8.30. Cattle market dull and weak. Beeves, \$7.20@9; cows and heifers, \$3.90@8.15; Texas steers, \$6.75@7.75; stockers and feeders, \$6@7.90; Westerns, \$6.90@8.10. Sheep market 10c. higher; natives, \$6.75@6.90; Westerns, \$5.85@7; yearlings, \$6.25@7.65; lambs, \$6.25@8.45; Westerns, \$6.50@8.60.

Sioux City, May 9.—Hogs higher, at \$8@8.20.

St. Louis, May 9.—Hogs higher, at \$8.10@8.50.

Cleveland, May 9.—Hogs higher, at \$8.50@8.20.

Buffalo, May 9.—Hogs strong, with 6,400 on sale; prices, \$8.70@8.75.

Kansas City, May 9.—Hogs higher, at \$7.40@8.55.

St. Joseph, May 9.—Hogs strong, at \$7.75@8.35.

St. Paul, May 9.—Hogs higher, at \$8.10@8.25.

Louisville, May 9.—Hogs steady, at \$7.50@8.20.

South Omaha, May 9.—Hogs higher, at \$8@8.25.

Indianapolis, May 9.—Hogs steady, at \$8.30@8.40.

Cudahy, May 9.—Hogs higher, at \$7.85@8.55.

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending May 3, 1913:

CATTLE.

Chicago	28,763
Kansas City	16,314
Omaha	8,239
East St. Louis	9,248
St. Joseph	6,035
Cudahy	545
Sioux City	3,070
New York and Jersey City	10,424
Philadelphia	3,845
Pittsburgh	1,518
Denver	1,195

HOGS.

Chicago	105,011
Kansas City	44,629
Omaha	47,592
East St. Louis	41,012
St. Joseph	30,107
Cudahy	5,954
Sioux City	23,214
Ottumwa	7,971
Cedar Rapids	6,104
New York and Jersey City	28,496
Philadelphia	4,180
Pittsburgh	6,702
Denver	7,968

SHEEP.

Chicago	63,465
Kansas City	36,709
Omaha	30,641
East St. Louis	13,618
St. Joseph	19,794
Cudahy	378
Sioux City	467
New York and Jersey City	30,964
Philadelphia	10,610
Pittsburgh	4,173
Denver	905

RECEIPTS AT CENTERS

SATURDAY, MAY 4, 1913.

	Cattle.	Hogs.	Sheep.
Chicago	100	10,408	1,000
Kansas City	200	1,385	500
Omaha	100	6,614	300
St. Louis	100	4,821	900
St. Joseph	600	2,800	1,000
Sioux City	400	5,000	200
St. Paul	400	2,100	
Oklahoma City	400	600	
Fort Worth	6,000	300	
Milwaukee	25	2,053	
Denver	200		
Louisville		1,000	
Indianapolis	350	4,000	
Pittsburgh		4,000	1,500
Cincinnati	328	2,575	143
Buffalo	500	4,000	2,400
Cleveland	100	2,900	900
New York	628	1,967	1,380

MONDAY, MAY 6, 1913.

Chicago	18,000	39,250	10,000
Kansas City	8,700	8,116	14,000
Omaha	4,200	5,956	5,000
St. Louis	2,600	9,713	1,500
St. Joseph	2,300	4,800	4,500
Sioux City	2,500	5,000	200
St. Paul	1,700	4,400	700
Oklahoma City	700	1,200	
Fort Worth	3,300	1,800	5,500
Milwaukee		2,887	
Louisville		4,000	
Indianapolis		365	
Pittsburgh	550	2,500	
Cincinnati	1,800	7,500	10,000
	2,231	4,963	445

Buffalo	3,700	20,000	17,000
Cleveland	500	3,000	2,000
New York	3,287	8,659	8,659

TUESDAY, MAY 6, 1913.

Chicago	2,500	12,975	18,000
Kansas City	8,000	11,945	10,000
Omaha	5,000	12,421	8,000
St. Louis	4,000	10,974	2,000
St. Joseph	2,000	6,000	3,700
Sioux City	1,800	5,000	200
St. Paul	1,600	4,200	200
Oklahoma City	1,400	1,500	
Fort Worth	3,000	1,200	800
Milwaukee	300	2,077	
Denver	100	100	1,100
Louisville		584	
Detroit		200	
Cudahy		2,000	
Indianapolis	1,300	4,000	
Pittsburgh		4,000	1,500
Cincinnati	79	1,755	10
Buffalo	150	4,000	4,000
Cleveland	20	1,000	
New York	778	3,363	1,954

WEDNESDAY, MAY 7, 1913.

Chicago	21,000	27,432	22,000
Kansas City	7,000	14,452	10,000
Omaha	4,400	10,544	3,000
St. Louis	4,000	10,970	2,300
St. Joseph	2,500	5,500	11,000
Sioux City	2,000	6,000	200
St. Paul	1,000	4,000	500
Fort Worth	1,200	1,700	
Milwaukee	4,000	1,200	7,000
Denver	100	5,528	
Louisville	300	400	300
Detroit		1,569	
Cudahy		1,000	
Wichita		400	
Indianapolis	1,450	5,000	
Pittsburgh		3,000	1,500
Cincinnati	617	2,733	803
Buffalo	100	2,400	3,600
Cleveland	60	1,500	600
New York	2,088	5,107	9,219

THURSDAY, MAY 8, 1913.

Chicago	4,500	20,000	14,000
Kansas City	2,600	9,400	10,000
Omaha		8,500	
St. Louis	3,000	11,500	2,000
St. Joseph		5,000	
Sioux City		2,500	
St. Paul		1,112	
Milwaukee		3,667	
Louisville		4,500	
Detroit		800	
Cudahy		713	
Wichita		6,000	
Indianapolis		1,750	
Pittsburgh	382	2,632	220
Cincinnati	50	2,000	5,200
Buffalo		2,000	
New York	1,578	776	5,230

FRIDAY, MAY 9, 1913.

Chicago	1,000	10,000	500
Kansas City	700	5,000	11,000
Omaha	500	7,000	4,300
St. Louis	1,500	7,000	2,200
St. Joseph	100	3,500	2,500
Sioux City	200	4,500	
Fort Worth	3,000	1,000	2,000
St. Paul	1,100	1,500	100

OLEO OIL AND NEUTRAL LARD.

(Special Report to The National Provisioner.)

New York, May 8.—Hog arrivals show no material increase, and the lard market has not yet worked downward. Prices for same very much like they have been in the preceding weeks, with fluctuations small either way. Neutral lard business is not active, and the production of these goods has been stopped by a good many packers. The oleo oil market is decidedly weak and Europe buying but sparingly at constantly lower prices. The outlook for oleo oil for the time being is certainly towards a lower price level. Export business in buter oil does not take place at all, prices being far above the limits which Europe sends for these goods.

LIVESTOCK AND BEEF EXPORTS.

Exports of livestock and dressed beef from United States and Canadian ports for the week ending May 3, 1913, are reported by Williams & Terhune as follows:

Port.	Cattle.	Sheep.	Beef.
From New York	100	—	—
From Boston	—	—	—
From Philadelphia	—	—	—
From Baltimore	—	—	—
From Montreal	—	—	—
Total	100	—	—
Total last week	201	—	—

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ST. LOUIS

Retail Section

A REALLY CLEAN BUTCHER SHOP.

It took a long time for the retail butcher to wake up to a realization of what a menace flies are where food stuffs are exposed for sale. But still many butchers are behind the times. In addition to a scrupulously clean shop, counter cases, clean sawdust, and well-scrubbed walls, blocks and benches, screen doors are as much of a necessity in helping to keep a sanitary market. And in addition to this, electric fans or some equally efficient means for securing a constant circulation of fresh air.

Until these things are done **NO SHOP IS REALLY CLEAN.** Screen doors are inexpensive; they add to the attractiveness of a shop, keep out much of the heat of the pavements and the dust of the streets, besides showing the purchasing public that the proprietor of that store is sufficiently up-to-date to do all he can to keep a clean, cool shop. It's a good investment in every way.

WARNING TO MEAT BUYERS.

The health inspectors of the city of Philadelphia have issued the following warning to consumers concerning the buying of meats, poultry, etc., especially in hot weather, when some stuff may be bad. They say:

"Buy only fresh meat. Beef should be a rosy red color, with cream-colored, firm, elastic fat, and scarcely moist when touched with the finger. Do not buy wet, flabby beef that is pink or purple. Good lamb or mutton is firm, close-grained and light red, with fat that is white and hard.

"Do not eat raw meats of any kind. Cook all meats thoroughly, especially Hamburg steak and pork, as cooking kills nearly all germs that may be present. Do not buy Hamburg steak unless it has been freshly minced.

"Keep all meats covered in an ice-box or cupboard, and free from contamination of flies, cats, dogs, insects or vermin. A paper bag is easily slipped over a dish or platter of food to protect it. Save your clean paper bags for this purpose.

"Canned meats must be free from mould and should not have a greenish hue when opened. If the top of the can is raised in the center when purchased the contents have probably begun to spoil and should not be eaten. The odor of canned meats should be the same as when freshly prepared. If there is anything putrid present the addition of heat will make it possible to detect the foul odor.

"Buy only poultry that is firm to the touch, has pink or yellow color, with fresh odor and strong unbroken skin. Stale poultry is flabby, bluish-green on the crop and abdomen, has bad odor, the eyes are sunken, there is a wasted appearance of the tissues around the skull, and the skin is easily pulled apart. The odor of decomposition can be detected in any food.

"All shellfish should smell fresh, and the shells should close firmly when put into water or touched with the finger. Fresh fish should have red gills, and moist, bright scales, clear eyes, and be firm and rigid when handled. A

stale fish is flabby, has dull scales, the eyes are sunken and covered with film, the gills are pale, assume a greenish color and the fish has a bad odor.

"Do not eat oysters until September in obedience to the old adage that oysters should be eaten only in months containing the letter 'R'."

WHAT THE DEALER NEEDS TO KNOW.

In nine stores out of ten the sheriff has a "deputy."

He is the lack of knowledge which would allow the retailer to know which things to do first—the lack of knowledge which keeps him so busy doing the wrong things that he never has time to do the profitable things—to work out plans that mean more business and less expense.

He represents neglected opportunities—lost chances to do the big profitable things overlooked because the records do not show the merchant which of his efforts are most successful—does not allow him to know in which direction his real opportunities lie.

He is the dead stock which lies on the shelves, eating the profits the live lines earn—the idle dollars which earn no profits and cause the failure to grow.

He is the hidden leaks that do not come to the manager's eye but exist just the same—the dangerous leaks that could not exist in the face of accurate, searchlight accounting any more than darkness could exist under a glaring, high power street lamp.

He is the confusion caused by mixing methods of figuring profits, which more than half the 2,000,000 retailers in business today are doing—the dangerous mixing of methods which is the reason for the large number of failures among retailers every year.

He is the failure to get the true picture of every detail of the business—the depending on unsupported "judgment" for guidance—the judgment without charted facts which is merely guess work—the effort to guess oneself to success in competition with business men who know.

He is the not knowing—from records that can be compared with records of similar periods, a month, a year or five years ago—which clerks are the consistent producers, and which are satisfied to let the goods sell themselves.

And it all sums up to this: it costs more not to keep and analyze accurate records than it does to keep them. Leaks and neglected opportunities are more expensive than book-keeping. Every leak points an accusing finger at the accounting system in use—it must be wrong or the leak could not exist.

Success depends not half so much upon ability, as upon analytical reports which will enable the manager to do the right thing at the right time—to see his opportunities and to seize them.

The successful retailer is the one whose eye can always see the things it ought to see—whose accounting system gives him facts on which to base his management—who isn't "making friends" with the sheriff.—F. M. Paull, of the Burroughs Adding Machine Co.

TWO BUTCHERS.

(With apologies to Walt. Mason.)

First spasm:

Said an up-to-date butcher to his toiling clerk,
"I'm mighty well pleased with the way you work;
As a journeyman you attend to your work all right,
And you're bound to win in the worldly fight.
You'll have a shop of your own some day;
Meanwhile, I guess I'll advance your pay."
Oh, glad was the heart of the journeyman then,
And he buckled down to his work again,
And he made things hum in the blamed old store
As things had never hummed before.

Second spasm:

In another shop—across the street
The journeymen worked with frozen feet,
'Cause the boss, he carried a scowl all day,
And groaned as he gave them their meagre pay.
Never a pleasant word in that shop,
But kicking and scolding all day'd ne'er stop.
So they "tin-canned" their work and fooled away
The passing hours each business day.

Third spasm:

There's something wrong, when you lay the blame
On the men who help you to play the game;
When things go crooked and trade is bum,
Your men would help you to make things hum
If you'd only treat 'em in proper shape
And give them posies instead of crepe;
They're the hard-working men that spring from the masses,
And vinegar's not near as good as molasses.

Final fit:

If Dame Fortune should spy you
And she ever comes nigh you,
She'll hand you a brick-bat, instead of a rose.
She hasn't much kindness for men who have blindness
For everything here but their own private woes,
So cut out the kicking and scolding and grouching
And show you're a scrapper named Scrappervitch,
And each day as you start at your labor
Treat your men as you would a good neighbor
And soon you'll be happy and sassy and rich!
L. A.

HE TAKES THEM ALL IN.

H. H. Bennett, of Auxvasse, Mo., advertises in his home paper as a "dealer in meats, hides, furs and junk of all kinds." In order to get ahead of the newspaper paragrapher we will say right here that anybody that calls meat "junk" nowadays had better look out for the insanity expert. He'll be after him.

LOCAL AND PERSONAL.

Frye-Bruhn & Company will open a retail market at Tacoma, Wash.

Michaud Brothers will erect an addition to their meat market at St. Paul, Minn.

Wm. Hobart & Son will close their meat business at Brookline, N. H.

Taylor & Scott have opened a new meat market at Hagerstown, Md.

J. & S. Jaffe, butchers at Rockaway Beach, L. I., have filed a petition in bankruptcy with joint liabilities of \$4,807.83 and assets of \$948.31.

Cheatham & Henderson have opened a new meat market at McRae, Ga.

N. Drake has purchased the meat market of Geo. Drake at Kendallville, Ind.

H. & O. Weimer have opened a new meat market at Wheeling, W. Va.

The Delevan meat market, Delevan, N. Y., has been purchased by R. Morton.

J. Johnson has bought the Wilhite meat market at Penca City, Okla.

Valentine & Hapgood have engaged in the meat business at Portland, N. Y.

C. W. Graves is about to open a branch meat market in the Deer building at Neodesha, Kan.

Meno Weaver has purchased the interest of his partner, Thos. Beyler, in the meat business at Hesston, Kan.

Ed Hallett has moved his meat market to the Yost building at Mound Valley, Kan.

Mr. Sampson has purchased the stock of meat of B. C. Scott at Cottonwood Falls, Kan.

Watson Brothers are engaging in the meat and grocery business at Francis, Okla.

Beach & Sons have been succeeded in the meat business at Welch, Okla., by Goodbar & Nading.

Mr. Wooley has been succeeded in the meat business by Frank Van Riper at Minneola, Kan.

Hudson & Watkins have gone out of the meat business at Tescott, Kan., but Strain & Smith have leased their building and opened a shop.

Oscar Hoar, who operates a meat market in Woodston, Kan., has purchased the Kalbfleisch meat market at Osborne, Kan.

C. E. Gaddis has sold out his meat business at Cedar, Kan., to Fred Shelton, who has been conducting a meat market at Claudell, Kan.

Joseph Burton has succeeded Labyak Brothers in the meat business at Ontonagon, Mich.

Kellner Brothers have engaged in the meat business on the corner of Dunlap and Bellevue streets, Menominee, Mich.

Daniel Griffin and Wm. Johnson have formed a partnership and leased the meat market of B. D. Grover at Fowlerville, Mich.

G. M. Lloyd is installing a cold storage plant in his meat market at Waitsburg, Wash.

The Star meat market has moved into new quarters at Bonners Ferry, Ida.

LOOK AFTER YOUR MARKET.

There is such a thing as cutting expenses beyond or below the danger point. There is such a thing as being penny wise and pound foolish, and sometimes it seems as though tons foolish would be more appropriate and more accurately descriptive.

The market department of a grocery store in a prosperous community is, undoubtedly, the most profitable part of the business, yet, grocers who maintain market departments seem determined to regard the market department as merely an adjunct, an annex to the grocery department, and run it or let it run in a haphazard manner.

The market department should be looked upon and treated as fully equal in importance

to the grocery department and as more important, if anything. It should be in charge of a competent manager, a thoroughly informed meat cutter, a man who is competent to act as buyer, and this man should be given full charge.

The average grocer knows nothing about the meat business or market business in general. It is the height of folly to place in charge of a market a man who is not a trained meat cutter, thinking that by means of hacking and mutilating he can carry off the job.

The average consumer knows a good deal more about meat cutting than the meat cutter who is not trained to his business. We know of several instances where a customer had to explain to the man who assumed to be cutting the meat how a certain meat should be cut, the customer even having to point out and define the line of cleavage.

At all times of the year there is good money to be made in seasonable vegetables. The market buyer should be in close touch with the receivers' market, know what there is in the line of green stuff offering, and as the season advances he should know just what is coming forward and what he can handle to good advantage. He should be sufficiently skilled in buying to know how to purchase to advantage the various commodities, to know of which commodities to buy sparingly and which to buy freely. A good

buyer's time is as valuable during the time spent in the city market and in going and coming as it is while actually confined to the market and the meat block.—The New England Tradesman.

MADE FALSE CREDIT STATEMENT.

An applicant for credit who made a false statement in order to obtain it, was fined \$50 and costs by a Los Angeles, Cal., judge last week. The man made application for a bill of goods. Not having an account at the store, he was asked to fill out and sign the concern's regular blank form, which provides for a statement as to the amount of capital, indebtedness, etc. He gave a most flattering account of himself and got \$80 worth of goods. On investigation it was found that he had no assets, and the company filed the charge against him.

BUTCHERS WHO USE REFRIGERATION.

W. J. Rummens, of the Cold Storage Market, Pomeroy, Washington, has purchased a 5-ton ammonia compressor which will be installed at once and operated on a brine system.

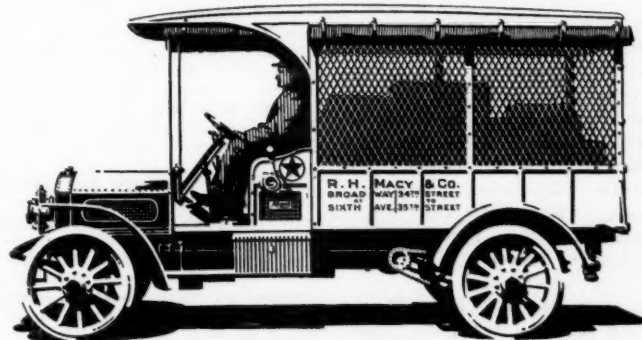
The 41 Market Company, Cranbrook, B. C., has contracted for a 3-ton refrigerating machine.

A 2½-ton refrigerating machine is being installed in the meat market of G. M. Lloyd, of Waitsburg, Wash.

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Canadian Sales Agents: The Canadian Fairbanks-Morse Company, Limited, Montreal.



New York Section

Louis Joseph, head of the S. & S. Company's local cattle department, was in Chicago last week.

Swift & Company's sales of fresh beef in New York City for the week ending May 3, 1913, averaged 12.42 cents per pound.

The State convention of the New York Master Butchers' Association will be held at Rochester, N. Y., on June 9 and 10.

John A. Hawkinson, of Chicago, head of the provision department of the Sulzberger & Sons Company, was in New York this week on a flying trip of inspection.

H. M. Schwarzschild, head of the S. & S. Company's lard department at New York, returned this week from a short pleasure trip abroad. He reports business conditions on the other side somewhat unsettled as a result of the Balkan war.

Frank P. Burck, State president of the Master Butchers' Association, who has long operated two markets in Brooklyn, has just bought another shop at No. 215 Fifth avenue, Brooklyn. His son, Arthur Burck, has been put in charge, and is now a full partner with his father in the business.

Charles Grismer, who has just been elected president of the Brooklyn branch, United Master Butchers of America, will give a dinner to the members of the organization next Wednesday evening, May 14. The installation of the new officers will take place at the same time, and all New York members are invited.

W. H. Noyes, vice-president of Swift & Company of New York, has just issued his fourth report as president of the New York and New Jersey Bridge Commission. The report is an elaborate and handsomely illustrated volume, setting forth the various plans for connecting New York and New Jersey by bridge and tunnel.

The West Side branch, United Master Butchers of America, has elected the following officers for the ensuing year: President, Dan Hecht; first vice-president, Jac. Weil; second vice-president, Louis Glocke; treasurer, Jac. Mandelbaum; secretary, Albert Rieger; financial secretary, W. C. Hanauer; sergeant-at-arms, Max Wertheimer; delegate to board of governors, Albert Weill.

New York butchers heard with astonishment this week of the action of the city council at Newark in refusing to consider an ordinance requiring the closing of meat shops on Sunday. There were large delegations of master butchers and from the Essex Trades Council favoring the regulation for closing, but the motion of the introducer to adopt the ordinance was not even seconded!

The following is a report of the number of pounds of meat, fish, poultry and game seized and destroyed in the city of New

York during the week ending May 3, 1913: Meat.—Manhattan, 3,741 lbs.; Brooklyn, 11,871 lbs.; the Bronx, 150 lbs.; Queens, 50 lbs.; total, 15,812 lbs. Fish.—Manhattan, 7,006 lbs.; Brooklyn, 91 lbs.; Bronx, 20 lbs.; total, 7,117 lbs. Poultry and game.—Manhattan, 3,440 lbs.; Brooklyn, 45 lbs.; Bronx, 3 lbs.; total, 3,488 lbs.

The annual outing of the employees of Swift & Company in the New York district, to be held at College Point on June 21, will be a monster affair, and confined exclusively to Swift employees, at that. It will take two big steamers to transport the crowd, one leaving a North River point at 9.30 and another an East River point at 10.30. There will be two bands, a luncheon on the boats for 2,500 persons, athletic games, a dinner at the grounds at 4 p. m. for 2,500, and dancing all afternoon and evening.

The John J. Felin Company have moved their provision department from the Indianapolis Abattoir Company's box on Tenth avenue to the corner of Hewitt and West streets, West Washington Market. Mr. Ed. Kauffman, who is in charge of this department, and who is one of the old-timers in West Washington Market, is highly gratified with the rapidly growing business. He has hosts of friends, and that combined with the Felin quality so well known among the better class of retail butchers, has made the Felin products forge rapidly to the front in New York City.

The following committees of the New York Poultry & Game Trade Association for the ensuing year have been appointed: Law—W. T. Hance, Horace E. Stout, J. L. Burgess. Press—A. Moir, A. Snedecker, W. H. Beebe. Membership—M. Mayer, J. Hughes, E. Behrman. Trade—N. C. Durham, David Jewell, J. W. Williams, J. Klein, J. Corell. Finance—H. Josephy, W. E. Read, Howard Case. Claim—J. Hoehn, W. M. Stewart, J. F. Menke, J. Corell, A. Alexander. Transportation—H. T. Pond, W. J. Farrell, E. Josephy, D. P. Boehm, V. Weber. Game—H. Dowie, J. Conron, A. Silz, N. Schweitzer, C. Duer.

W. J. Delmage, who was for many years at No. 885 Third avenue, has moved to the old-established market at No. 947 Third avenue. This is one of the oldest shops on the avenue, having been established over 40 years ago. Mr. Delmage has had the entire store thoroughly renovated, and an entire set of new marble fixtures installed, making it as attractive and up to date as any shop in the city. He has also taken in as a partner Mr. Albert Metzger, formerly manager of the Washington Beef Company's branch at No. 769 Ninth avenue. This makes a strong team, as both these gentlemen are expert butchers, besides being good business men and firm believers in quality, for which this store was always noted. Mr. Delmage is a prominent member of the various societies, besides being captain of the Bloomingdale Butcher Guard.

TAKE DUTY OFF OF MEATS.

(Continued from page 15.)

try, Mr. McCarthy said: "It is entirely a question of supply and demand. The population of this country has increased nearly 16,000,000 in the last decade, and the amount of beef raised has decreased. Naturally that situation causes higher prices.

"Present day immigration into the United States makes just so many more people to eat meat, but does not bring any additional beef growers. The immigrant of today stays in the cities—he is a consumer of meat and not a producer."

Possibilities for Marketing Australian Meat.

Mr. McCarthy's attention was called to the article in the Daily Consular and Trade Reports which said that Australian meat would soon flood American markets.

"That condition is hardly probable," he said. "Australia is a sheep raising country. They export practically no beef. We raise enough mutton in this country to supply the demand. There is almost never a scarcity of mutton. So far as refrigeration is concerned, it would be possible to send Australian mutton to this country, but it is not likely that it could be sold here as cheap as the home grown mutton.

"It would not be feasible to bring Australian mutton across the continent from San Francisco to New York on account of the high cost of refrigeration and freight, but it would be possible to land it in New York after the completion of the Panama Canal. A few shipments of Australian mutton were landed in this country by way of England several years ago, but the experiment was never repeated."

A Packer's Views on the Tariff.

The Sun also quotes a mass of statistics and information taken from recent issues of The National Provisioner on the subject of the existing world scarcity of beef, and reprints The National Provisioner's interview with Vice-President G. F. Sulzberger of the Sulzberger & Sons Company upon the occasion of his return from Argentina, in which he said:

"If those who are favoring free importation of foreign meats believe that by doing so they will injure the American packers, they are very much mistaken. All that they would accomplish in the end would be to injure the American livestock industry. The American packer is protected because he is already in the field in all the markets with his great manufacturing and selling organization.

"Meat prices might be temporarily lowered, but eventually they would become as high or higher than before, because of the curtailing of livestock production in this country. The other markets would also compete against the United States for the Argentine cattle supply, which would be another factor in strengthening prices. The world must have meat as well as the United States, and this necessity is even now reflected in increasing values of Argentine meats in European markets."

Use of Frozen Meats Here.

Concerning the use and sale of frozen meats in New York the Sun quotes E. Panchard, the chef of the Hotel McAlpin, as follows:

"Although meat that has been frozen is just as nutritious and just as wholesome, provided the defreezing is properly done, it is not so palatable as meat that has been merely chilled, and I doubt if it would find favor with American consumers. Restaurants serving meals at very low prices might use meat that had been frozen, but certainly first-class hotels and private families would not find it to their liking. Then, too, for the cheaper trade, I doubt if frozen meat could be imported to compete in price with the meat these places now use.

"When meat has once been frozen there is no limit, except by statute, to the length of time it can be kept. Frozen beef deteriorates on account of the great amount of juice, and will not command as high a price as beef that has not been frozen. On the other hand, it is difficult to tell the difference between lamb that has been frozen and fresh lamb.

"Mutton shipped from Australia to England is frozen, but most of the beef shipped from Argentina is merely chilled at a temperature of about 32 degrees. We have had practically no experience with frozen meat in this country, as practically all of the American meat is preserved by the chilling process."

STOCKS OF PROVISIONS.

(Continued from page 16.)

MOVEMENT OF PRODUCT.

Received.

April, 1913. April, 1912.

Pork, bbls.	91
Lard, gross weight, lbs. 4,467,000	7,592,900	
Meats, gross weight, lbs. 7,986,000	10,176,400	
Live hogs, No.	561,105	586,471
Dressed hogs, No.	724

Shipped.

April, 1913. April, 1912.

Pork, bbls.	6,851	11,282
Lard, gross weight, lbs. 18,658,000	19,175,000	
Meats, gross weight, lbs. 54,477,000	43,905,400	
Live hogs, No.	124,868	144,036
Dressed hogs, No.	2,708	1,593

Average weight of hogs received April, 1913, 242 lbs.; April, 1912, 227 lbs.; April, 1911, 241 lbs.

Kansas City.

April 30, 1913. April 30, 1912.

Mess pork, bbls.	8	52
Other kinds pork, bbls.	3,319	4,632
P. S. lard, contract, tes.	2,999	8,216
Other kinds lard, tes.	4,409	3,364
Short rib sides, lbs.	247,500	3,646,500
Extra S. R. sides, lbs.	1,425,700	1,349,600
Short clear sides, lbs.	45,000	66,100
Extra S. C. sides, lbs.	3,700,000	5,021,300
*D. S. short fat backs, lbs.	3,260,400	50,900
D. S. shoulders, lbs.	750,800	638,800
D. S. bellies, lbs.	4,952,100	9,713,700
S. P. shoulders, lbs.	276,300	403,300
S. P. hams, lbs.	11,254,900	16,561,700
S. P. bellies, lbs.	5,315,200	5,515,300
S. P. Calif. hams, lbs.	4,656,900	5,292,700
S. P. skinned hams, lbs.	3,780,000	3,961,000
Other cut meats, lbs.	5,336,700	8,396,600
Total cut meats, lbs.	45,001,500	60,617,500

LIVE HOGS.

April, 1913. April, 1912.

Received	218,497	207,572
Shipped	17,486	14,527
Driven out	198,525	189,585
Average weight, lbs.	216	205

Omaha.

April 30, 1913. April 30, 1912.

Mess pork, bbls.	260	741
Other kinds of barreled pork, bbls.	3,844	2,792
P. S. lard, contract, tes.	989	6,162
Other kinds lard, tes.	4,042	3,021
Short rib middles, lbs.	95,000	2,149,309
Short clear middles, lbs.	111,500	330,581

STOCKS OF LARD

Cable advices to the N. K. Fairbank Company give the following estimates of the lard stocks held in Europe and afloat on May 1, to which are added the estimates of former years, and stocks in cities named:

	1913. May 1.	1913. April 1.	1912. April 1.	1912. May 1.	1911. May 1.	1910. May 1.
Liverpool and Manchester	18,000	16,500	27,000	21,000	20,000	15,000
Other British ports	17,000	15,000	30,000	25,000	18,000	12,000
Hamburg	16,000	12,000	18,000	15,000	10,000	3,000
Bremen	2,500	2,000	2,000	2,000	2,500	1,500
Berlin	1,500	2,000	5,500	4,500	2,500	2,000
Baltic ports	12,000	9,000	19,500	22,500	12,000	13,000
Amsterdam, Rotterdam, Mannheim ..	4,000	3,000	3,000	4,000	1,500	1,200
Antwerp	1,500	1,000	2,000	3,000	3,000	2,500
French ports	3,000	4,500	8,000	4,500	2,500	50
Italian and Spanish ports	1,500	1,500	1,500	1,000	2,000	100
Total in Europe	77,000	66,500	116,500	102,500	74,000	50,350
Afloat for Europe	50,000	50,000	65,000	40,000	55,000	24,000
Total in Europe and afloat	127,000	116,500	181,500	142,500	129,000	74,350
Chicago prime steam	13,304	12,534	112,690	123,069	44,949	8,845
Chicago other kinds	24,344	19,636	11,638	14,733	19,131	11,014
East St. Louis	1,950	1,800	500	500
Kansas City	7,408	5,685	13,643	11,580	10,858	8,034
Omaha	5,011	5,035	8,346	9,183	3,513	6,904
Milwaukee	1,335	888	11,760	12,256	1,152	578
South St. Joseph	10,042	9,403	8,330	6,692	5,267	2,152
Total tierces	188,444	169,681	349,857	322,477	214,370	112,377
Increase April, 1913—18,763. Decrease April, 1912—27,380.						

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Albany	Chicago	Detroit	Louisville	New York	San Francisco
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Boston	Cleveland	Kansas City	Minneapolis	Philadelphia	St. Louis
Buffalo	Dallas	Los Angeles	New Orleans	Pittsburgh	Syracuse

Extra S. C. middles, lbs. 4,256,570	1,358,136	Other kinds of barreled pork, bbls.	1,503	967
Extra S. R. middles, lbs. 1,160,790	1,090,411	P. S. lard in storage tanks and tierces made since Oct. 1, '12, tes.	5,765	3,322
D. S. fat backs, lbs.	4,072,577	Other kinds of lard, tes.	4,277	3,370
D. S. shoulders, lbs.	314,506	Short rib middles made since Oct. 1, '12, lbs.	106,000	1,489,748
S. P. shoulders, lbs.	374,600	Short clear middles, lbs.	59,000	220,775
S. P. hams, lbs.	11,087,700	Extra short clear middles made since Oct. 1, '12, lbs.	758,902	1,619,755
D. S. bellies, lbs.	4,334,787	Extra S. R. middles, lbs.	743,165	1,037,138
S. P. bellies, lbs.	4,945,068	L. C. middles, lbs.	18,000
S. P. Calif. or picnic hams, lbs.	4,349,800	D. S. shoulders, lbs.	79,115	58,507
S. P. skinned hams, lbs.	2,941,000	S. P. hams, lbs.	8,277,400	8,229,050
Other cut meats, lbs.	3,185,592	S. P. shoulders, lbs.	31,700	29,000
Total cut meats, lbs.	41,229,490	D. S. bellies, lbs.	2,287,812	7,383,705
	46,619,147	S. P. bellies, lbs.	4,101,900	4,575,740
		S. P. Calif. or picnic hams, lbs.	2,628,000	1,719,800
		S. P. skinned hams, lbs.	1,562,700	2,926,150
		Other cut meats, lbs.	4,441,530	4,576,643
		Total cut meats, lbs.	25,077,224	33,884,011

LIVE HOGS.

April, 1913. April, 1912.

Received	212,145	285,135
Shipped	27,867	48,169
Driven out	184,278	236,966
Average weight, lbs.	241	231

St. Joseph.

April 30, 1913. April 30, 1912.

Mess pork, new, made since Oct. 1, '12, bbls.	5	8
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LIVE HOGS.

April, 1913. April, 1912.

Received	124,182	162,927
Shipped	3,287	9,578
Driven out	120,916	152,720
Average weight, lbs.	220	230

Milwaukee.

April 30, 1913. April 30, 1912.

Mess pork, winter packed, new, bbls.	799	1,639
Other kinds of barreled pork, bbls.	6,225	7,662
Prime steam lard, contract, tes.	387	10,494
Other kinds of lard, tes.	938	1,762
S. R. middles, lbs.	285,592	3,575,857
Extra S. R. middles, lbs.	638,509	451,938
S. C. middles, lbs.	12,000	43,000
Extra S. C. middles, lbs.	253,766	475,523
L. C. middles, lbs.	1,089,577
D. S. shoulders, lbs.	206,462	684,833
S. P. shoulders, lbs.	151,750	221,040
S. P. hams, lbs.	4,114,300	5,089,920
D. S. bellies, lbs.	2,960,310	4,587,287
S. P. bellies, lbs.	1,436,300	2,451,365
S. P. Calif. or picnic hams, lbs.	895,400	1,523,520
S. P. skinned hams, lbs.	774,200	1,594,220
Other cut meats, lbs.	1,467,648	4,604,083
Total cut meats, lbs.	14,285,814	25,302,586

HOGS.

April, 1913. April, 1912.

Receipts	72,566	63,289
Shipments	3,395	2,732

NEW YORK MARKET PRICES

LIVE CATTLE.

Good to choice native steers.....	\$7.85@8.85
Poor to fair native steers.....	6.15@7.75
Oxen and stags.....	4.50@7.50
Bulls and dry cows.....	3.50@7.75
Good to choice native steers one year ago..	7.40@8.85

LIVE CALVES.

Live veal calves, common to choice, per 100 lbs.....	7.00@10.00
Live calves, culls, per 100 lbs.....	@ 6.00
Live calves, buttermilks.....	@ 6.00
Live veal calves, coarse Westerns, per 100 lbs.....	—@—

LIVE SHEEP AND LAMBS.

Live lambs, clipped.....	7.50@ 8.25
Live lambs, spring.....	10.00@10.50
Live lambs, culls.....	6.00@ 7.00
Live sheep, unshorn, common to good.....	—@—
Live sheep, clipped, good, per 100 lbs.....	5.00@ 6.00
Live sheep, yearlings, per 100 lbs.....	@—

LIVE HOGS.

Hogs, heavy.....	@8.90
Hogs, medium.....	@9.00
Hogs, 140 lbs.....	@9.00
Pigs.....	9.00@9.20
Rough.....	7.90@8.00

DRESSED BEEF.

CITY DRESSED.

Choice native heavy.....	13 @13½
Choice, native light.....	13 @13½
Native, common to fair.....	12 @13

WESTERN DRESSED BEEF.

Choice native heavy.....	@13
Choice native light.....	@13
Native, common to fair.....	@12½
Choice Western, heavy.....	@13
Choice Western, light.....	@12½
Common to fair Texas.....	@11½
Good to choice heifers.....	@12½
Common to fair heifers.....	@12
Choice cows.....	@12
Common to fair cows.....	@11½
Common to fair oxen and stags.....	@11½
Fleshy Bologna bulls.....	11½@12

BEEF CUTS.

	Western.	City.
No. 1 ribs.....	@15	@16
No. 2 ribs.....	@13½	@15
No. 3 ribs.....	@12	@14
No. 1 loins.....	@15	@16½
No. 2 loins.....	@13½	@15
No. 3 loins.....	@12	@14
No. 1 hinds and ribs.....	@15	@15
No. 2 hinds and ribs.....	@14	@14½
No. 3 hinds and ribs.....	@13	13½@14
No. 1 rounds.....	@12½	@13
No. 2 rounds.....	@11½	@12½
No. 3 rounds.....	@11	@12
No. 1 chucks.....	@11½	@12½
No. 2 chucks.....	@11	@12
No. 3 chucks.....	@10½	@11½

DRESSED CALVES.

Veals, city dressed, good to prime, per lb.....	@15½
Veals, country dressed, per lb.....	@14
Western calves, choice.....	@13½
Western calves, fair to good.....	11½@12
Western calves, common.....	@11
Grassers and buttermilks.....	10 @11

DRESSED HOGS.

Hogs, heavy.....	@11½
Hogs, 150 lbs.....	@11½
Hogs, 160 lbs.....	@12½
Hogs, 140 lbs.....	@12½
Pigs.....	@13

DRESSED SHEEP AND LAMBS.

Spring lambs, choice, per lb.....	@17
Lambs, good.....	@16
Sheep, choice.....	@12
Sheep, medium to good.....	@11
Sheep, culls.....	8½@10

PROVISIONS.

(Jobbing Trade.)

Smoked hams, 10 lbs. avg.....	@17½
Smoked hams, 12 to 14 lbs. avg.....	@17½
Smoked hams, 14 to 16 lbs. avg.....	@17
Smoked picnic, light.....	@13
Smoked picnic, heavy.....	@12½
Smoked shoulders.....	@12½

Smoked bacon, boneless.....	@19
Smoked bacon (rib in).....	@17
Dried beef sets.....	@19
Smoked beef tongue, per lb.....	@23
Pickled bellies, heavy.....	@15

FRESH PORK CUTS.

Fresh pork loins, city.....	@17½
Fresh pork loins, Western.....	14 @16
Fresh pork tenderloins.....	31½@82
Frozen pork tenderloins.....	@80
Shoulders, city.....	@14
Shoulders, Western.....	@13
Butts, regular.....	@14
Butts, boneless.....	@16
Fresh hams, city.....	@17½
Fresh hams, Western.....	@17
Fresh picnic hams.....	@12

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs. per 100 pcs.....	95.00@100.00
Flat shin bones, avg. 40 to 45 lbs. per 100 pcs.....	80.00@ 85.00
Black hoofs, per ton.....	40.00@ 45.00
Striped hoofs, per ton.....	50.00@ 55.00
White hoofs, per ton.....	95.00@ 97.50
Thigh bones, avg. 85 to 90 lbs. per 100 pcs.....	90.00@100.00
Horns, avg. 7½ oz. and over.....	280.00@285.00

BUTCHERS' SUNDRIES.

Fresh steer tongues.....	14 @14½c. a pound
Fresh cow tongues.....	12½@13c. a pound
Calves' heads, scalded.....	45 @50c. a piece
Sweetbreads, veal.....	45 @90c. a pair
Sweetbreads, beef.....	22 @27c. a pound
Calves' livers.....	@20c. a pound
Beef kidneys.....	@15c. a piece
Mutton kidneys.....	@ 8c. a piece
Livers, beef.....	9 @10c. a pound
Oxtails.....	8 @ 9c. a piece
Hearts, beef.....	@ 6c. a pound
Rolls, beef.....	18 @27c. a pound
Tenderloin, beef, Western.....	28 @35c. a pound
Lambs' fries.....	@ 8c. a pair
Extra lean pork trimmings.....	14½@15c. a pound
Blade meat.....	@12½c. a pound

BUTCHERS' FAT.

Ordinary shop fat.....	@ 2½
Suet, fresh and heavy.....	@ 6
Shop bones, per cwt.....	20 @25

SAUSAGE CASINGS.

Sheep, imp., wide, per bundle.....	@90
Sheep, imp., medium, per bundle.....	@70
Sheep, imp., per bundle.....	@50
Sheep, domestic, wide, per bundle.....	@70
Sheep, domestic, medium, per bundle.....	@50
Sheep, domestic, narrow med., per bundle.....	@25
Hog, American, free of salt, tea. or bbls., per lb., f. o. s. New York.....	@70
Hog, extra narrow selected, per lb.....	@70
Hog, in kegs, 1 cent over bbls. or tea.....	—@—
Hog, middles.....	@12
Beef rounds, domestic, per set, f. o. b. Chicago.....	@13
Beef rounds, export, per set, f. o. b. New York.....	@23
Beef bungs, piece, f. o. b. New York.....	@20
Beef middles, per set, f. o. b. New York.....	@80
Beef middles, per set, f. o. b. Chicago.....	@77
Beef weasands, per 1,000, No. 1s.....	@ 8
Beef weasands, per 1,000, No. 2s.....	@ 4½

SPICES.

	Whole.	Ground.
Pepper, Sing., white.....	18½	20½
Pepper, Sing., black.....	11½	13½
Pepper, Penang, white.....	17½	19½
Pepper, red Zanzibar.....	14	17
Allspice.....	5½	7½
Cinnamon.....	16	20
Coriander.....	4½	6½
Cloves.....	24	27
Ginger.....	10	13
Mace.....	65	70

SALTPETRE.

Crude.....	4½@ 5
Redned—Granulated.....	@ 5½
Crystals.....	5½@ 7
Powdered.....	@ 6

GREEN CALFSKINS.

No. 1 skins.....	@ 26
No. 2 skins.....	@ 24
No. 3 skins.....	@ 14
Branded skins.....	@ 18
Ticky skins.....	@ 18
No. 1 B. M. skins.....	@ 28
No. 2 B. M. skins.....	@ 21
No. 1, 12½-14.....	@29½
No. 2, 12½-14.....	@270
No. 1 B. M., 12½-14.....	@245
No. 2 B. M., 12½-14.....	@220
No. 1 kips, 14-18.....	@3.18
No. 2 kips, 14-18.....	@2.90
No. 1 B. M. kips.....	@2.05
No. 2 B. M. kips.....	@2.40
No. 1, heavy kips, 18 and over.....	@4.00
No. 2, heavy kips, 18 and over.....	@3.75
Branded kips.....	@2.30
Heavy branded kips.....	@2.55
Ticky kips.....	@2.45
Heavy ticky kips.....	@2.90

DRESSED POULTRY.

FRESH KILLED.

Fowl—Dry packed, 12 to box—	
Western boxes, 48 to 55 lbs. to doz., dry-picked, fancy.....	18½@19
Western boxes, 36 to 42 lbs. to doz., dry-picked.....	@18
Fowl—Barrels—	
Western dry-picked, 4 lbs. avg., choice.....	@15½
Southern and S. Western, dry-picked, 3½ @4 lbs.....	@18
Other Poultry—	
Old Cocks, per lb.....	@14½
Squabs, prime, white, 10 lbs. to doz., per doz.....	@4.25
Turkeys—Frozen—	
Young toms, No. 1.....	24½@25
Young toms, medium.....	22 @23
Young hens, No. 1.....	23 @24
Old hens and toms.....	@22

LIVE POULTRY.

Chickens, broilers, nearby and Western, per lb.....	@32
Chickens, broilers, Southern, per lb.....	@30
Fowls.....	@18
Old roosters, per lb.....	@11½
Turkeys, hens and toms, mixed.....	@12½
Ducks, per lb.....	@14
Geese, per lb., Western.....	@10
Guineas, per pair.....	@65
Pigeons, per pair.....	@35

BUTTER.

Creamery, Extras.....	28½@29
Creamery, Firsts.....	27½@28
Process, Extras.....	@28
Process, Firsts.....	27 @27½

EGGS.

Fresh gathered, extras.....	@22
Fresh gathered, storage packed, firsts to extra firsts.....	20½@21½
Fresh gathered, regular packed, extra firsts.....	20½@21
Fresh gathered, regular packed, firsts.....	19½@20
Fresh gathered, seconds.....	18 @19
Fresh gathered, dirties, No. 1.....	@17
Fresh gathered, dirties, No. 2.....	15½@16½
Fresh gathered, checks, prime dry.....	14 @15

FERTILIZER MARKETS.

BASIS, NEW YORK DELIVERY.

Bone meal, steamed, per ton.....	20.00 @20.50
Bone meal, raw, per ton.....	27.50 @28.00
Hoof meal, per unit, Chicago.....	@ 2.00
Dried blood, West, high grade, fine, f. o. b. Chicago, prompt.....	2.77½@ 2.80
Nitrate of soda—spot.....	@ 2.62½
Bone black, discard, sugar house del. New York.....	24.00 @25.00
Dried tankage, N. Y., 11 to 12 per cent ammonia, f. o. b. New York.....	2.85 and 10c.
Tankage, 11 and 15 p. c., f. o. b. Chicago, prompt.....	2.60 and 10c.
Garbage tankage, f. o. b. New York.....	7.00 @ 7.50
Fisch scrap, dried, 11 p. c. ammonia and 15 p. c. bone phosphate, delivered, New York (nominal).....	2.90 and 10c.
Foreign fish guano, testing 13½% ammonia and about 10% B. Phos. Lime, c. i. f. Charleston and New- port News.....	3.30 and 10c.
Wet, acidulated, 7 p. c. ammonia per ton, f. o. b. factory (35c. per unit available phos. acid).....	2.15 @ 2.20
Sulphate ammonia gas, for shipment, per 100 lbs., guar., 25%.....	3.15 @ 3.17
Sulphate ammonia gas, per 100 lbs., spot, guar., 25%.....	3.19 @ 3.22
So. Carolina phosphate rock, ground, per 2,000 lbs., f. o. b. Charleston.....	6.50 @ 7.70
So. Carolina phosphate rock, undried, f. o. b. Ashley River, per 2,240 lbs.....	3.50 @ 3.75
The same, dried.....	3.75 @ 4.00

